



L'ÉCRIN

Langoustine tartar and caviar, chaud froid marined with avocado - 98 €

Vegetables from our market gardeners, spring interpretation - 56 €

Duck foie gras poched, « pot au feu bourgeois » - 70 €

« Plins » of duck foie gras and black truffle, sage - 65 €

Turbot with shells, salsify, champagne sauce - 94 €

John dory fillet, fish broth - 85 €

Pyrenean milk lamb with black garlic in two courses - 84 €

Milk fed veal chop pan sauted, parsnip and apple fruit (for 2 people) - 164 €

Cheese - 22 €

Peas, citrus fruits and white cheese sorbet - 28 €

Rhubarb with hibiscus and elder flowers - 28 €

Milk variation and pollen - 28 €

Brazilian chocolate, lemongrass ice cream and cocoa beans - 30 €

Menu Inspirations - 205 / 270 €

5 sequences / 8 sequences

Beverages Alliances - 120 / 220 €

*Net prices in euros, taxes & service charge included.
Payment by check is not accepted. All our meat are of French origin*