

Restaurant Gourmet

La Carte

Starters

Esquinado	42 €
Crumbled crab with light mayonnaise, Apple and celery, white turnip pickles	
Duck Foie Gras and smoked Eel	45 €
Quince jelly with Voatsiperifery pepper	
Winter roots vegetables	39 €
Black truffle and thin slices of black pork from Bigorre, Vegetable broth, horseradish cream	

Caviar

Caviar Plaisir - Krystal Kaviari -	10€/gr
30gr ou 50gr, blinis and condiments	

Fish

Codfish	49 €
Mashed pumpkins, roasted potatoes, fish juice with black garlic	
Lean fish cooked in Borage butter	45 €
Tapioca condiment, cucumber and lime, sellfish, Oyster foam, parsley coulis	
Scallops from Baie de Seine	55 €
Grilled, leek with safron crispy coral, Bards emulsion infused with combawa	

*Our Chef, Matthieu Gasnier, works with fresh seasonal products only,
therefore some of the dishes can be modified or might be available*

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La Carte

Meat

Venison	59 €
Breadcrumb nuts, different textures of cabbages, pepper sauce	
Veal Filet	49 €
Roasted carrots with honey from Provence, Juice with capers, lemon and hazelnuts from Piedmont	
Royal Pigeon from Maine-Anjou	55 €
Roasted squash and onions, braised tights cromesquis	

Cheese

Selection Of French Cheeses	40 € / 2 persons
Thomas Métin, master cheese ripener	

Dessert

signed Laura Smith, our Pastry Cheffe
we recommend to choose the desert together with your meal

Macchiato Inspiration	25 €
Soft biscuit araguani mousse, hazelnut and cocoa powder, Namelaka and coffee Ice-cream	
Caramel Soufflé <i>(20 waiting)</i>	25 €
Talisker flamed with granny smith apple	
Citrus Fruit	25 €
Lime mousse, lemon cream, corn biscuit, Buddha's hand ice-cream	
Pineapple And Coconut	25 €
Crispy and coconut Mousse, tartare of pineapple and green lemon, Emulsion of galanga with dark rum	