

## OUR CREATIVE PREPARATIONS

### COLD

- SOFT-BOILED FARM EGGS, SCRAPED TUNA** – 29  
*Smoked pike eggs and warm croutons (supp. Oscietre caviar 5gr - 15)*
- SLICE SEA BASS, COATED IN DILL OIL** – 58  
*Dashi broth and Oscietre caviar*
- CLAMS AND IBERIAN HAM IN EXTRACTION JELLY** – 37  
*Tomato-pigment toasted bread*
- YELLOWTAIL TARTARE** – 33  
*Misho and verbena*

### WARM

- CELERY ROYALE WITH LOBSTER** – 51  
*Seasoned with mango chutney*
- STEAM CHEESE SOUFFLÉ** – 39  
*Smoked eel coulis with watercress*
- CRISPY BUCKWHEAT TUILE** – 44  
*Filled with caviar grains and lemon farm cream*
- FINE CLAIRE OYSTERS N°3** – 34  
*Baby peas and speck emulsion*
- GREEN ASPARAGUS ROASTED WITH AGED COMTE** – 45  
*Yellow wine extraction*

### VEGETABLE

- CURRY-INFUSED MAN'OUCHÉ, WITH POWDERED HERBS** – 25  
*French black garlic, pistachio and ginger*
- EXTRACTION BROTH, VEGETABLE RAVIOLI** – 29  
*Infused oil*

## OUR PASTAS

- GREEN LASAGNA, BOLOGNESE STYLE** – 43  
*Recipe from my friend Luigi Taglienti*
- “CASARECCE 88” WITH BLUE LOBSTER** – 79  
*American sauce*
- POACHED “ORZO” PASTA** – 71  
*Bone marrow and Oscietre caviar*
- RIGATONI ON A BED OF OAT MILK** – 35  
*Crispy breadcrumbs and satay spice powder*

## OUR FISH & MEAT

- ROASTED COD FILET** – 58  
*Herb breadcrumbs and fried capers*
- POACHED FINE CRUSTACEANS IN MEURSAULT WINE** – 69  
*Vegetable pearls (supp. Oscietre caviar 5gr - 15)*
- GRILLED BLUE LOBSTER TAIL, WOOD FIRED** – 98  
*Ginger butter*
- PAN-SEARED RED MULLET FILLET** – 65  
*Green agretti XO sauce*
- PAN-SEARED MILK-FED VEAL LIVER WITH ZA'ATAR** – 59  
*Sumac onion salad and fresh herbs, pomegranate molasses jus*
- SIMMENTAL BEEF FILLET, ROASTED** – 66  
*« Café de Paris » sauce gratinated with aged Parmesan*
- ROASTED VEAL SWEETBREAD WITH MORELS** – 87  
*Bercy sauce, wild garlic emulsion*
- GRILLED RACAN PIGEON** – 80  
*Rocket and elderberry condiment*

## OUR MUST HAVE

- SEA BASS FILLETS PLATED** – 78  
*Badaboom sauce*
- SURF AND TURF, BLUE LOBSTER & WAGYU BEEF MILLE-FEUILLE** – 169  
*Choron sauce enriched with toasted sesame oil*
- “CORDON BLEU” FOR TWO** – 96  
*Pan sauce with yellow wine and nutmeg*

## OUR DESSERTS

- AGED CHEESE SELECTION** – 26  
*Maison Quatrehomme*
- V.MILLE-FEUILLE, VANILLA** – 26  
*Tahitian & Madagascan vanilla*
- CANDIED PEAR WITH MOUNTAIN HONEY** – 26  
*Brown butter ice cream and black lemon crisp*
- STEAMED CHOCOLATE SOUFFLÉ** – 26  
*Mucilage sauce & vanilla seeds*
- GRAPEFRUIT SPOOM** – 26  
*Aloe vera and bergamot-infused olive oil*
- SUGAR-FREE MERINGUE & KUMQUAT** – 26  
*Vanilla-scented kumquat juice*

## MENU CHAMPS-ÉLYSÉES

4 COURSES – 145 | 5 COURSES – 175

**SOFT-BOILED FARM EGGS, SCRAPED TUNA**  
*Smoked pike eggs and warm croutons (supp. Oscietra caviar 5gr - 15)*

**STEAM CHEESE SOUFFLÉ**  
*Smoked eel coulis with watercress*

**ROASTED COD FILET**  
*Herb breadcrumbs and fried capers*

*Or/and*

**GRILLED RACAN PIGEON**  
*Rocket and elderberry condiment*

**CANDIED PEAR WITH MOUNTAIN HONEY**  
*Brown butter ice cream and black lemon crisp*

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**WINE PAIRING 4 COURSES** – 89  
**WINE PAIRING 5 COURSES** – 105

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## MENU PAVYLLON

7 COURSES – 248

**SLICE SEA BASS, COATED IN DILL OIL**  
*Dashi broth and Oscietre caviar*

**POACHED “ORZO” PASTA**  
*Bone marrow and Oscietre caviar*

**EXTRACTION BROTH, VEGETABLE RAVIOLI**  
*Infused oil*

**POACHED FINE CRUSTACEANS IN MEURSAULT WINE**  
*Vegetable pearls (supp. Oscietre caviar 5gr - 15)*

**SIMMENTAL BEEF FILLET, ROASTED**  
*« Café de Paris » sauce gratinated with aged Parmesan*

**GRAPEFRUIT SPOOM**  
*Aloe vera and bergamot-infused olive oil*

**STEAMED CHOCOLATE SOUFFLÉ**  
*Mucilage sauce & vanilla seeds*

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**WINE PAIRING** – 170

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THE ART OF BOTRYTIS

SAUTERNES, CHÂTEAU GILETTE 1999  
85 (10CL)

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