LA DAME DE PIC
PARIS

RHÔNE EN SCÈNE
4 SEQUENCES
€120

Available for lunch Thursday and Friday,
excluding weekends and public holidays.

SCALLOPS FROM NORMANDIE
in carpaccio
geranium rosat ice cream, sake and yuzu

PARSNIP
candied, King of the Pippins apple
black garlic and white beer, warm sobacha and dill sabayon

FRESHLY CAUGHT MAKEREL
barbecue-glazed
mussels, leek, seaweed and matcha tea

OR

AVEYRON LAMB SADDLE
infused with Rooibos and *kororima*
chard candy with sheep's cheese, black olives and mustard

MONT-BLANC
chestnut, yuzu and whisky, Bataks berry

CHEESE COURSE
24-month-aged comté A.O.P, served warm
pear, verbena berries and smoked vanilla from Madagascar
(additional €16)

RHÔNE EN SCÈNE
5 SEQUENCES
€159

Available from Thursday to Sunday for lunch and dinner.

SCALLOPS FROM NORMANDIE
in carpaccio
geranium rosat ice cream, sake and yuzu

LES BERLINGOTS©ASP
stuffed with camembert de Normandie A.O.P
roasted jerusalem artichokes
Mariposa coffee and caraway *consommé*

FRESHLY CAUGHT MAKEREL
barbecue-glazed
mussels, leek, seaweed and matcha tea

AVEYRON LAMB SADDLE
infused with Rooibos and *kororima*
chard candy with sheep's cheese, black olives and mustard

CHEESE COURSE
24-month-aged comté A.O.P, served warm
pear, verbena berries and smoked vanilla from Madagascar
(additional €16)

***SOUFFLÉ* TART**
66% Vanuatu chocolate
vanilla from Papua New Guinea, rum from Philippine

OR

MONT-BLANC
chestnut, yuzu and whisky, Bataks berry

RHÔNE EN SCÈNE
7 SEQUENCES
€195

Available from Thursday to Sunday for lunch and dinner.

SCALLOPS FROM NORMANDIE
in carpaccio
geranium rosat ice cream, sake and yuzu

LES BERLINGOTS©ASP
stuffed with camembert de Normandie A.O.P
roasted jerusalem artichokes
Mariposa coffee and caraway consommé

PARSNIP
candied, King of the Pippins apple
black garlic and white beer, warm sobacha and dill sabayon

FRESHLY CAUGHT MAKEREL
barbecue-glazed
mussels, leek, seaweed and matcha tea

AVEYRON LAMB SADDLE
infused with Rooibos and *kororima*
chard candy with sheep's cheese, black olives and mustard

CHEESE COURSE
24-month-aged comté A.O.P, served warm
pear, verbena berries and smoked vanilla from Madagascar

***SOUFFLÉ* TART**
66% Vanuatu chocolate
vanilla from Papua New Guinea, rum from Philippine

OR

MONT-BLANC
chestnut, yuzu and whisky, Bataks berry

OR

THE ORIGINAL WHITE *MILLEFEUILLE*
vanilla from Madagascar
jasmine, Voatsiperifery pepper

Price net including VAT