

À la carte

STARTERS

Local shellfishes in different textures

From Bourgogne, Fritel, Lorieau or Valzolgher's families,
cauliflower and shalots as a consomme

66 €

Creamy risotto with haddock

langoustine from Brittany as a carpaccio,
M. Beillevaire's parmesan emulsion

63 €

red mullet from local fishing

marinated in lemon and basil oil,
fish soup as a jelly

64 €

DISHES

Lobster spiked with verbena

potatoes, mushrooms and confit apricots,
crustaceans essence with yellow wine

103 €

Confit and flame grilled pollock

beetroot «raviole» and poutargue,
creamy sauce with red wine and herbs oil

79 €

Wagyu beef rolled with basil

stuffed romaine with braised barbecue celery,
béarnaise sabayon with beef juice

95 €

All the dishes on the menus can be taken «à la carte».

We are able to provide you with the information about the origin of all of our beef.