

GASTRONOMIC EXPERIENCE

205\$

TRADITION

Island of Orleans lettuce cream, smoked scallops,
confit eggplant, and siberian caviar

CONSERVATION

Wild seabass crudo, clementine, peach and fennel
vinaigrette, sweet cicely, camelina oil

Foie gras baratté, caramelized black walnut,
rhubarb compote, black garlic and jerusalem artichoke

VEGGIE

Lion's mane mushroom and spinach cannelloni,
mushroom velouté, black truffle,
and almond butter sauce

THE SEASON'S MARK

Lobster tail, grilled kale and choron sauce
Lobster claw, cucumber, chimichurri and shiso

Beef tenderloin, turnip and lovage meat juice,
green asparagus and morels

NEW ARRIVAL

Stracciatella, ancestral tomatoes, bread crumble,
micro-basil, and tomato water jelly

Island of Orleans strawberries, pea crèmeux,
spruce tips, and Cassis et Mélisse faisselle with olive oil