

menu

Labneh and crispy shallot dip, homemade waffle chips, vegetable skewer	16
Extra Antonius siberian caviar 15g	45



Mélanie's tomatoes, herb vinaigrette, pine nuts, anchovies, calamansi and smoked olive oil	22
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Lobster and ricotta cannoli, gremolata, lobster oil mayonnaise	23
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Arctic char, beans, sea urchin and mullet roe	29
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Shrimps, piperade, cured meat, lemon zest and parsley	27
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Guinea fowl, truffled mousseline, lettuce cream, chanterelle and sweet peas ragout	32
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Waffle, Louis d'Or, carrot and cumin condiment	14
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Genoise peach sorbet, saffron and amaretto	12
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Bread and butter	3
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Wine pairing	60
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Full menu, per person	80
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