

GASTRONOMIC EXPERIENCE

205\$

TRADITION

Lettuce cream, smoked scallops,
confit eggplant, and siberian caviar

CONSERVATION

Bluefin tuna tartare, peony kombucha vinaigrette,
melons and flowers

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

Wild salmon, Neuville corn foam, charred cherry
and jalapeño warm vinaigrette

Duck breast, Island of Orleans blackcurrant,
red beet and Madagascar wild pepper

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