

Menu

Mise en bouche

Crispy cold-sea crab cake
Green apple guacamole, shiso and mild green chili
coulis

Cold starter

Artisanal pâté en croûte
Kumquat and sweet onion compote, Timut pepper

Fish course

Scallop "en surprise"
Julienne of crunchy vegetables, Colonnata lard,
caviar sauce

Green interlude

Zucchini and peppermint granita
Vegetable coulis with yuzu juice

Meat course

Tournedos Rossini
Seared foie gras, truffle jus, vanilla-infused parsnip
purée

Cheese

Crispy Vacherin Mont-d'Or
Black trumpet mushroom and wild blackberry confit,
rye tuile

Pré-dessert / Dessert

Mandarin trompe-l'œil
Chocolate finger, coffee ganache,
mandarin-basil and rosemary sorbet, arlette tuile

Mignardises

Warm lime madeleine