

ÉMOTIONS DE SAISON

Discovery Menu

3 services **70**
Wine pairing **110**

Signature Menu

6 services **110**
Wine pairing **165**

TO START

Red tuna marinated in soy sauce, Japanese omelette, sorrel **30**
Green asparagus from Provence, poached egg and lemon sabayon **32**
Pan-seared scallops Basque style, wild garlic **34**

TO FOLLOW

Pan-seared brill, pear, black garlic & miso sauce **40**
Iberico pork chop, morel, asparagus **45**

TO SHARE

Slow cooked lamb shoulder, ratte potatoes **90**
Catch of the day, white asparagus from Touraine, preserved lemon *market price*

TO FINISH

Selection of artisanal cheeses **16**
Praline soufflé (10minutes) **16**
Apple, tarragon & buckwheat treat **16**