



BURRATA	Chioggia beet Ajo Blanco Hazelnut
DUCK LIVER	Chocolate Plum wine Popcorn
WHITE ASPARAGUS	Grapefruit Oats Watercress
SWEET POTATO	Radish Ginger Buckwheat
CATFISH	Wild garlic Cabbage turnip Mushrooms
SCALLOP	Chorizo Cucumber Cabbage
SILVERSIDE OF VEAL	Eggplant Olive Sweetbread
OR	
SADDLE OF LAMB	Sweet corn Pak Choi Apple
PINEAPPLE	Mascarpone Fennel Tahitian Vanilla
ORIGINAL BEANS	Beurre noisette Coffee Pistachios

7 course menu 198
5 course menu 166
inclusive couvert, amuse bouche & dessert