

OUR CHEF SUGGESTS HIS MENUS BASED
ON THE BEST SEASONAL PRODUCTS

MENU VOYAGE

The Menu Voyage is to be enjoyed by the whole table

4 COURSES 3,900

6 COURSES 5,500

8 COURSES 7,500

MENU LATITUDE

YOUR CHOICE OF

STARTER + MAIN + DESSERT 4,900

2 STARTERS + MAIN + DESSERT 5,900

Normandie sea scallop corsica clementine and parsnip

Brittany brown crab, young coconut and finger lime

Cévennes onion tart, PX balsamic vinegar

Ama Ebi, red kuri squash, tonka and sake

Smoked salmon in French brioche, yellow wine sauce

Confit Japanese sea bream, Kampaeng Phet zucchini blossom
and kaffir lime

Atlantic sea bass on the embers, Autumn vegetables,
kumquat and bergamot

Stockyard Wagyu beef, wild mushrooms and oxtail bolognese

Pigeon from Bresse Pithiviers with Pomme boulangère **SERVE FOR TWO**

Garenne wild rabbit «A la royale», **SUPPLEMENT 1,200**
Foie gras and black truffle

Our selection of fresh and matured cheeses **SUPPLEMENT 900**

Coconut and Malibu soufflé with coconut lime ice cream

Chocolate and coffee from our Manufactures in Paris

Rum baba, lightly whipped vanilla cream

Baked pear, Calisson ice cream and double cream

75% Alain Ducasse chocolate cream, sourdough French toast
and Poiret ice cream

ENHANCE YOUR EXPERIENCE

CAVIAR

Oscietra caviar from Kaviari

served with its condiments and homemade blinis

30G 3,900

50G 5,900

ALL PRICES ARE SUBJECT TO VAT & SERVICE