

TASTING MENU

Appetizers

Cod brandade with *Manzanilla* and *yuzu* mayonnaise

Caramelized mille-feuille of *foie-gras*, green apple and eel

Oyster with green olives juice, *wasabi* emulsion and crunchy seaweed

Sautéed sea scallop, cauliflower cream and chive, noisette butter foam and sherry vinegar, Oscietra caviar

Vegetable leaf and petals salad, herbs, sprouts with lettuce cream and king crab

Grilled scarlet prawn, black garlic, meyer lemon puree

Grilled hake, coconut curry and fine herbs, cuttlefish ink, confit tomato emulsion

Royal pigeon, apple and fennel chutney, ceps *raviollis*, Périgord *jus*

Pomegranate, raspberries and almond

Apple, vanilla ice cream with Rum and caramelized hazelnuts

Petits-fours

185€

*Prices include VAT
13%*