


September 2017



Cotentin blue lobster, shellfish eggs emulsion, zucchini, blackcurrants	145
Volcanic hill green lentils and caviar, flavoured delicate jelly	190
 Hemp seeds, purple eggplant, leaves & fruits from fig tree	95
Vegetables from château de Versailles, tomato and raspberries condiment	90
Refreshed Brittany langoustines, golden caviar	195
Sète harbor John Dory, artichokes, chili pepper	140
Île d'Yeu red mullet on scales, beetroots, liver sauce	110
Atlantic sea bass, wild fennel, squid ink	140
Vierge island turbot, nectarine , carrots with sweet clover oil	150
Groix Island sole fillets, undergrowth chanterelles, flowers and elderberries	155
	For gourmet
Chick-peas from Hautes-Alpes mountains, sturgeon marrow bone, golden caviar	95
U stocafi à la monégasque	45
All our products from the sea may be also prepared in their simplest naturality	
MENU GARDEN ~ MARINE three half dishes, cheeses and dessert	390
Fresh and matured cheeses	40
Lemon of Michel Bachès, kombu seaweeds with tarragon	45
Anaïs Strawberries from Provins, «confiture de vieux garçon», geranium	
Yellow and white peaches from Yannick Colombié orchad, beer hop jelly	
Hautes-Pyrénées peanuts, soymilk fontainebleau	
Fresh Lubéron figs, some roasted with green coffee, cascara juice	
Chocolate from our Factory, toasted barley, cocoa-single malt sherbet	

Upon request, it will be our pleasure to suggest our meats selection

Net prices in euros, taxes and inclusive of service charges