


January 2018



Refreshed Brittany langoustines, golden caviar	195
 Hemp seeds, winter spinach, flesh from butternut squash	95
Sanary-sur-Mer octopus, green cabbages and truffle stew	105
Volcanic hill green lentils and caviar, flavoured delicate jelly	190
Roots vegetables from château de Versailles, crushed herbs, mushrooms	90
Groix Island sole filets, héliantis roots, black truffle	160
Gascogne Bay turbot, cheeks in parsley, beetroot kefir sauce	150
Atlantic sea bass, sea cucumber and seaweeds, warmed potatoes	140
Cotentin blue Lobster, shellfish eggs bitter emulsion, full ground grown chicories	145
Chausey islands sea scallops, cauliflower and Comté cheese crust, black truffle	165
All our products from the sea may be also prepared in their simplest naturality	
For gourmets	
Spaghettoni pasta of Riccardo Camanini, yeast buttermilk, black truffle	135
Chick-peas from Hautes-Alpes mountains, sturgeon marrow bone, golden caviar	95
U stocafi à la monégasque	45
MENU GARDEN ~ MARINE three half dishes, cheeses and dessert	390
Fresh and matured cheeses	40
Citrus from Michel Bachès, spicy yuzu snow	45
Lemon from Nice, kombu seaweeds with tarragon	
Delicate creamy malted barley, frosty beer and hops	
Hautes-Pyrénées peanuts, soymilk fontainebleau	
Preserved Comice pear, Corneille roasted, black tea	
Chocolate from our Factory, toasted cereals, 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