

September 2017



San Remo gamberoni, cep mushrooms, spicy berries	155
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
Île d'Yeu red mullet on scales, clams and cockles iodized juice	110
Atlantic sea bass, wild fennel, squid ink	140
Cotentin blue lobster shellfish eggs emulsion, zucchini, blackcurrants	145
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 orchard, beer hop	
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