

# *Seasonal Menu*

*\*Served for the whole table\**

*Smoked Octopus With Rosemary, Swordfish Marinated, Sesame Aubergine,  
Orange Zabaglione*



*Braised Beef Cheek in Red Wine, Carrot With Ginger, Butternut and Shalots  
Tandoori*



*Pear, Poached with sake, Risotto of white chocolate, Mouss of Licoris and  
Coffee*

58€ -

*For Vegetarians, Feel Free to ask for the Maitre d'Hotel,  
With Th Chef we will be pleased to propose an alternative to our menus*

*All our meat is french origin unless stated  
Net Prices V.A.T. and service included*

# *Tasting Menu*

*\*Served for the whole table\**

*Filet of Tuna Marinated, Sirloin Of Veal, Mouss Vitello Tonato,*



*Confit Scallops, Jelly of Apple, Apple Marinated, Black Garlic*



*Lamb From l'Adret, Shoulder in Spiral of Spaghetti with Squid Ink, Garlic  
Confit with Black Sesame, Juice with Cardomom*



*Pré-dessert*



*Tacos, Muslin of Tea With Cherry Blossom Candied Quince*

*72€-*

*(The "homemade" dishes are made on site from raw products, and its may change  
due to the return from the market)*

*Have a very nice degustation...*

*All our meat is french origin unless stated  
Net Prices V.A.T. and service included*