

## SEASONAL MENU

### Appetizer

Roasted white asparagus “maltaise” style

### Fish

Seabass, baby turnips, daikon radish and lamb’s lettuce sauce

### Meat

Pigeon, carrots and kalamansi juice

### Cheese

Camembert, apple and rosemary crumble

### Dessert

Poached green asparagus, hazelnut praline and Bresse cream

## MENUS

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2 courses 95€

APPETIZER-MAIN DISH or MAIN DISH-DESSERT

3 courses 115€

APPETIZER-MAIN DISH-DESSERT

4 courses 135€

APPETIZER-MAIN DISH-CHEESE-DESSERT

5 courses 150€

APPETIZER-FISH-MEAT-CHEESE-DESSERT

## LA CARTE

### Appetizers

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Crab raviolis, “coral and lime” emulsion	45€
Sea Scallop carpaccio, shellfish and seaweed tartare	40€
Cauliflower, pickles and buckwheat	38€
Smoked lobster, “charlotte” potato and grapefruit	58€
Roasted white asparagus “maltaise” style	42€

### Fish

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John Dory, celeriac and celery cream	76€
Pearly Cod fish with seaweeds, melted potatoes	68€
Seabass, baby turnips, daikon radish and lamb’s lettuce sauce	62€

### Meat

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Breast of guinea fowl, watercress and baby salsifis	65€
Loin of Pork, early onions and it’s juice	60€
Pigeon, carrots and kalamansi juice	62€

### Vegetarian suggestion

Parsnip, citrus and verbena	45€
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*We guarantee that our meats are of French origin*

## Cheese

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Camembert, apple and rosemary crumble 23€

## Dessert

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Baked pear and caramel, brown hazelnuts and vanilla ice cream 24€

Poached green asparagus, hazelnut praline and Bresse cream 22€

Dark chocolate from Madagascar, meringue and chocolate sauce 26€

Pineapple with exotic syrup, coconut sorbet and crispy cookies 22€

*Net prices and service included  
Checks are not accepted  
Allergen menu at your disposal*