

“If there was a recipe for perfection I would dip into it every day. Always going one step further. Surpassing the limits of taste and allowing yourself to be enticed by a luscious tale full of twists, emotions and unexpected secrets. Both storytellers and craftsmen, let yourself be transported by our culinary spirit.”

NICOLAS SALE - *Menu designed in collaboration with my team*

*Net prices and service included
Cheques are not accepted
All credit cards are accepted
Allergy-free menu available upon request*

LET'S GET ON BOARD, TOGETHER...

Duck-Melon

The lure : Melon gazpacho, dried breast with lime
Foie gras, melon jam and petal with fresh mint
Dim sum stuffed with the confit leg, broth with chardonnay vinegar

78 €

Langoustine

The lure : langoustine jelly, grapefruit, garlic caramel
Raw, Imperial caviar, lemon cream and pepper
Roasted with citrus, enoki mushrooms with pistachio, coco and lime foam

190 €

Asparagus

The lure : creamy, buds and acidulated velvety
“Les Marquises” in natural way, black garlic and chardonnay cream
White asparagus with orange sabayon and pepper leaves

95 €

Crab

The lure : leg broth jelly with Timut pepper
Crab meat with creamy head, marinated daikon and coralled velvet
Claws cooked natural way, broth flavoured with citrus

95 €

LET YOURSELF BE CAUGHT UP IN FISHING...

Sea Bream

Served in an Escoffier dish

The lead : fennel mousse, raw and melted

The sauce : shellfish juice with seeds of olive pits

125 €

Pike-Perch

Roasted with olive oil and crunchy scales

The lead : creamy salsify cooked in foil paper with orange and verbena

The sauce : red wine

95 €

Lobster

Whole confit in salted butter

The lead : roasted celtuce from Eric Roy

The sauce : lettuce coulis and carcass reduction

140 €

Served with 8g of Ossetra Tsar Impérial caviar

195 €

...OR BE GUIDED BY OUR MEAT INSPIRATIONS

Éric Ospital's Porc (*for 2 persons*)

The first rib roasted in the jumper

The lead : creamy potatoes with brown butter, pig's trotter cake

The juice : charcutière style

190 €

Veal Sweetbread

Poached, roasted, crispy

The lead : green peas French style

The juice : braized

120 €

Rabbit

Rabbit from Burgundy with mustard, confit shoulder and roasted rack

The lead : home made linguine and physalis pickles

The juice : amber

85 €

We guarantee that our meats are of French origin

THE OPEN SEA

Asparagus

The lure : creamy, buds and acidulated velvety
“Les Marquises” in natural way, black garlic and chardonnay cream
White asparagus with orange sabayon and pepper leaves

Sea Bream

Served in an Escoffier dish
The lead : fennel mousse, raw and melted
The sauce : shellfish juice with seeds of olive pits

Veal Sweetbread

Poached, roasted, crispy
The lead : green peas French style
The juice : braized

Cheese

Selection matured by Pierre Gay and Bernard Mure-Ravaud

Rhubarb

The touch : acidulated
The dessert : melted heart of rhubarb, crispy candy and sorbet
The delicacies : a jelly with thick Bresse cream

350 €

Our sommelier team suggests a wine pairing with this menu

195 €

THE REEL AS TIME GOES BY

Duck-Melon

The lure : Melon gazpacho, dried breast with lime
Foie gras, melon jam and petal with fresh mint
Dim sum stuffed with the confit leg, broth with chardonnay vinegar

Pike-Perch

Roasted with olive oil and crunchy scales
The lead : creamy salsify cooked in foil paper with orange and verbena
The sauce : red wine

Or

Rabbit

Rabbit from Burgundy with mustard, confit shoulder and roasted rack
The lead : fresh linguine and physalis pickles
The juice : amber

Jamaya Chocolate

The touch : cocoa meringue with raspberry vinegar granite
The dessert : iced chocolate mousse from Jamaica, salt and pepper
The delicatïe : egg white whipped and breaded with chocolate

195 €

« Combining flavours and the art of sharing.
My passion for this profession is absolute.
Finding out about the past, being part of the present and
guaranteeing transmission of knowledge for years to come.
An endless gourmandise »

FRANCOIS PERRET *and his team*

...AND ENJOY THE REWARD

Rhubarb

The touch : acidulated

The dessert : melted heart of rhubarb, crispy candy and sorbet

The delicacies : a jelly with thick Bresse cream

38 €

Strawberry

The touch : jam, creamy burrata and vinegared olive oil

The dessert : ciflorette strawberries with natural bresse cream and brown sugar

The delicacies : wild and toasted brioche

38 €

Jamaya Chocolate

The touch : cocoa meringue with raspberry vinegar granite

The dessert : iced chocolate mousse from Jamaica, salt and pepper

The delicacies : egg white whipped and breaded with chocolate

34 €

Cream Caramel

The touch : salted caramel with milk foam

The dessert : soft meringue, roasted crispy almonds

The delicacies : tubular cookie

36 €