

## STARTERS

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LA CARTE

SEA URCHIN CAFE 58 €

SEA URCHIN RAGOUT  
CAPPUCCINO  
LEMON AND COFFEE FLAVOURED TONGUE TART  
SEA URCHIN TONGUE DUMPLINGS

RED MULLET WITH CALF'S HEAD 45 €

ROASTED RED MULLET WITH CALF'S HEAD  
GRILLED IN THICK PIECES  
RED MULLET SOUP WITH CALF'S HEAD BROTH  
RED MULLET ASPIC

ASPARGUS FROM ROQUES-HAUTES 53 €

GRILLED ON A BARBECUE  
ASPARGUS IN A TART  
CAMPARI AND GRAPEFRUIT  
ASPARGUS SABAYON

DUBLIN BAY PRAWN 51 €

GLAZED WITH BISQUE ON THE BARBECUE  
BEETROOT WITH HAY  
A TROMPE-L'ŒIL RAVIOLE  
DUBLIN BAY PRAWN TARTAR AND BEETROOT  
SABAYON OF BISQUE

MOREL MUSHROOMS 66 €

ROASTED AND STUFFED  
SAUTÉED IN GARLIC AND PARSLEY BUTTER  
MOREL MUSHROOMS EMULSION

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## MAIN COURSES

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JOHN DORY	71 €
GRILLED ON SEAWEED GARDEN PEAS LACQUERED IN POD JUICE HEAD JUICE WITH GARDEN PEAS	
TURBOT	75 €
STEAMED WITH HERBS BROAD BEANS FROM JEAN-CHARLES ORSO BARD SALAD HERBAL HEAD JUICE WITH SAGE	
POLLACK	69 €
MELTING FENNEL WITH KUMQUATS SALAD WITH FENNEL SHAVINGS GLASSWORT AND BOTTARGA KUMQUATS CONDIMENTS	
VEAL	72 €
THICK PIECE OF VEAL WITH BLACK GARLIC CIMA DI RÂPA BLACK GARLIC AND CIMA VEAL SAUCE WITH FLOWERS	
LAMB	72 €
STUFFED SADDLE OF LAMB WITH ROQUETTE SALAD FRESH ANCHOVIES IN OIL GRILLED RIB STEAK WITH ROQUETTE SALAD LAMB JUICE WITH HERBS	
PIGEON	68 €
FROM PORNIC COOKED ON THE CHEST IN A PISTACHIO CRUST. LEG PRESERVED IN PORTO RADICCHIO, MORTEAU SAUSAGE PIGEON JUICE, CONDIMENTS	

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