

STARTERS

LACARTE

RED MULLET 45 €

INSPIRED BY JACQUES MÉDECIN'S FRIED RED MULLET
FENNEL SHAVINGS SALAD
TOMATO STUFFED WITH ROASTED RED MULLET

ZUCCHINI FLOWER 48 €

STUFFED WITH BLACK TRUFFLE, ZUCCHINI PISTIL OIL
ZUCCHINI FLOWER CHIPS
ZUCCHINI EMULSION

DUBLIN BAY PRAWN 60 €

SIMPLY GRILLED
STUFFED AND PRESERVED SHALLOTS
RED WINE DUBLIN BAY PRAWN BISQUE

BEEF TARTAR AND CAVIAR 72 €

MODERN BEEF TARTAR AND CAVIAR
BOUQUET OF SEA HERBS
TOASTED BRIOCHE OF BEEF MARROW AND CAVIAR

TOMATO SYMPHONY 46 €

TOMATO ESSENCE
TARTLET WITH CONFIT TOMATO BLOSSOM
SURPRISE DOME
GRILLED TOMATO SLICE
BLACK CRIMEAN TOMATO SORBET



MAIN COURSES

JOHN DORY 80 €

PRESERVED IN FIG LEAF OIL
PURSLANE SALAD AND ROASTED FIGS
INSPIRED BY A SAUCE VIERGE WITH CHARTREUSE

DENTEX 79 €

MATURED AND GRILLED
PAIMPOL COCO BEANS, UMEBOSHI PLUM CONDIMENTS
HEAD JUICE WITH RAZOR CLAM BROTH

WEEVER 69 €

BARBECUED
LAQUERED JAPANESE EGGPLANT
XO SAUCE

VEAL SWEETBREADS 82 €

ROASTED
MINI CHANTERELLE MUSHROOMS
FRESH ALMOND AND LEMON PRESERVE
ARBOIS WINE VEAL JUICE

LAMB 72 €

GRILLED LAMB SADDLE
LAMB SAUSAGE WITH HERBS
VIOLON ZUCCHINI, COOKED WITH TIMUT PEPPER AND
VERBENA
PISTIL OIL AND LAMB JUICE WITH THYME

PIGEON FROM PORNIC 74 €

BARBECUED AND GLAZED WITH PEPPER AND POPCORN
CREAMY CORN, MEXICAN CREAM ROASTED
PRESERVED LEG AND GIBLETS SAUSAGE
REDUCED PIGEON JUICE

