STARTERS

RED MULLET 45 €

Inspired by Jacques Médecin's fried red mullet
Fennel shavings salad
Tomato stuffed with roasted red mullet

AUTOMN STROLL 46 €

Grilled and glazed seasonal fruits and vegetables
Fresh herbs

DUBLIN BAY PRAWN 60 €

Simply grilled
Stuffed and preserved shallots
Red wine Dublin bay prawn bisque

SCALLOPS 66 €

Grilled scallops and Jerusalem artichoke
In a crips wrap
Jerusalem artichoke cream, coffee reduction
Raw scallops, coffee extraction, Jerusalem artichoke

PORCINI MUSHROOM 58 €

Grilled, mousseron emulsion
Porcini marshmallow, frisée salad
Vinaigrette of porcini broth

MAIN COURSES

JOHN DORY 80 €

Preserved in fig leaf oil
Purslane salad and roasted figs
Inspired by a sauce vierge with Chartreuse

SEA BASS 83 €

Grilled and preserved in seaweed oil
Seaweed and shellfish condiments with briny notes
Shellfish ravioli and caviar

MONKFISH 69 €

Roasted monkfish
Swiss chard stuffed with garden herbs, from Jean-Charles Orso
Guanciale-style monkfish cheek, grilled and consommé-poached liver
Herb-infused monkfish head juice

VEAL SWEETBREADS 82 €

Roasted
Mini chanterelle mushrooms
Fresh almond and lemon preserve
Arbois wine veal juice

LAMB 72 €

Saddle, chop, chest and sausage with herbs
Glazed and roasted
Butternut squash and clementine
Squash tartlet and clementine burned
Lamb juice with clementine leave

PIGEON FROM PORNIC 74 €

Barbecued, smoked beetroot
Preserved leg, giblets and beetroot sausage
Blackberry and shiso condiment
Reduced pigeon juice

HARE A LA ROYALE 89 €

Farfalles with chestnut flour
Robuchon-style puree