STARTERS

RED MULLET 45 €

Meeting between red mullet and calf's head
Grilled red mullet "en portefeuille", crispy skin and melissa
Fish soup with rock fish, red mullet's liver and calf's head
Calf's head jelly with melissa, raw red mullet

AUTUMN STROLL 46 €

Grilled and glazed seasonal fruits and vegetables
Fresh herbs

TRUFFLED AUTUMN STROLL 62 €

With the first truffles of the season

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 crispy 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

POLLACK FISH 74 €

Stuffed with citrus, cooked until just pearlescent
Freshness of fennel, aniseed-flavoured
Velvety head juice

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