



HORS D'OEUVRES

DEILED EGG "EN CHEMISE" truffle chaud-froid

TERRINE A LA MAISON pate of pork and duck, kumquat confit, pistachio

ONIONS NANCY roast allium dip, pommes soufflé

+ *osetra caviar supplement 50*

STURGEON CHARLEMAGNE smoked sturgeon, crème fraîche, obsidian caviar

30g | 50g

FIRST COURSE

SALAD "CHINOISE" bitter greens, sesame, mandarin, lace of "chicken rôti"

TASMANIAN SEA TROUT nigori sake, juniper, dill emulsion

TUNA & SEA SCALLOP yuzu, nasturtium

MUSSELS JOINVILLE saffron, tahitian vanilla, tarragon

SWEETBREADS RAINIER pie of veal & duck offals, chestnut, perigourdine

A RABBIT & HIS WEALTH garden vegetables, chamomile, demi-glace



SOUP COURSE

PUMPKIN & RIESLING POTAGE ankimo, japanese pumpkin, chive

CREAM OF GARLIC EN CROUTE roast garlic, preserved white truffle

“BIRD’S NEST” SOUP foie gras, bok choy, hazlenut, malaysian white pepper

MAIN COURSE

DUCK, DUCK, GOOSE jasmine tea smoked duckling, seckel pear

PHEASANT & OX BRETON madeira, prunes

SALMON & SAFFRON king ora salmon, leek, saffron beurre blanc

DUNGENESS CRAB WELLINGTON pimenton de la vera, makrut lime, curry

TURBOT CHAMBERTIN pan roasted brittany turbot, red wine, bone marrow

LAMB CHOPS ROY glazed onion, chrysanthemum, english rose

FILET MIGNON A LE B. japanese wagyu, potatoes allumette, spinach americaine

Prepared Tableside

STEAK ANGELENE aged rib steak, potato pavé, sauce marchand

Serves One or Two



FROMAGE selection of three or five

DESSERTS

COCONUT COPACABANA coconut cake flambé, aged rum

GATEAU AUX CHOCOLAT almond praline, espresso, almond oil

CREPES SUZETTE orange blossom, winter citrus, crème fraîche

MADELEINES

SELECTION OF GLACEES AND SORBETS