

To share 2pc	
Oysters 16	dashi - parsley supplement caviar 10gr + 15
Oysters 42° 18	green herbs - champagne
Brussels waffle 14	Parmigiano Reggiano - mishima yukari supplement truffle 5gr +12
Brussels waffle 18	smoked eel - trout eggs
Tempura 14	shiso - portobello
Sea bass tartare 18	blini - green curry
Villa Lorraine croquettes 18	grey shrimps - parsley
Beef 22	shallot - horseradish

Starters	
Scallops 42	truffle - topinambour
Hamachi 32	wakame - cucumber
Label Rouge salmon 42° 29	endive - miso hollandaise
Soufflé 28	XO cheese - grey shrimps
Pan-fried foie gras 38	blackcurrant - radicchio
Butternut 26	Kaffir - kimchi
Moscovite potato 75	Baeri caviar 30g

Mains	
Monkfish 38	kai-lan - aromatic sauce
Cod 44	potato - dill
Lobster 58	spinach - bearnaise
artichoke 36	risotto - Parmigiano Reggiano
Anjou squab 58	beetroot - fermented raspberry
Veal sweetbreads and tenderloin 56	celeriac - vin jaune

The classics	
Tuna tartare 48	french fries - salad
Sole 68pp	meunière - mousseline (for 2 people)
Holstein fillet 58	french fries - salad béarnaise and green pepper sauces
Black Angus ribeye 500gr 68pp	french fries - salad béarnaise and green pepper sauces (for 2 people)

Menu Voyage 5-course 125	
Oysters 42°	dashi - parsley
Hamachi	wakame - cucumber
Label Rouge salmon 42°	endive - miso hollandaise
Veal sweetbreads and tenderloin	celeriac - vin jaune
Green shiso	yuzu - nori
Mignardises trolley	

Menu Immersion 7-course 175	
Oysters 42°	dashi - parsley
Soufflé	XO cheese - grey shrimps
Scallops	truffle - topinambour
Pan-fried foie gras	blackcurrant - radicchio
Anjou squab	beetroot - fermented raspberry or Monkfish kai-lan - aromatic sauce
Honey from our regions	churned milk – jasmine
Green shiso	yuzu - nori
Mignardises trolley	

Desserts	
Chocolate tart 16pp	brown butter – cacao nibs
Green shiso 17	yuzu - nori
Mandarin 18	coconut - earl grey
Honey from our regions 15	churned milk – jasmine
Dame blanche 17	Tahitian vanilla – 73% Jamaica
Selection of four cheeses 25	pistachio crackers

Mignardises trolley	
Chef David's sweet treats 25	
Coffee or tea gourmand 18	A tartlet with 2 mignardises

All prices are in € including VAT.

Please do not hesitate to ask our staff for advice on the number of dishes recommended.

If you have a food allergy, please inform our staff.