

TASTING MENU

This menu will be served in whole tables

Appetizers

Pickled oyster with hibiscus, white garlic and purple shiso granita

Fennel curd and a shellfish *suquet*

Squid tartare with liquid egg yolk, onion and *kaffir* consommé

Scarlet Shrimp soup, tomato, celery and green apple

Warm salad of red prawn and seafood, rutabaga, crispy sweetbreads and citrus

Crustaceans *ravioli* and iodised sauce, *burrata* and Champagne

Turbot with sautéed seafood, mustard and liquid tomato with *Espelette* pepper

Marinated and grilled venison, persimmons, pine nuts and carrots with a spicy red fruit sauce

Cinnamon spheres, tangerine and roses

Vegetal chocolate

Petits-fours

305€

Due to the complexity of our courses it is not possible to mention all the ingredients

Prices include 10% VAT.