

FOOD

PRODUCT

GRAN RESERVA ACORN-FED IBERIAN HAM
WITH TOMATO-RUBBED BREAD
32,50

MEDITERRANEAN RED SHRIMP
COOKED IN LINEN
38,00

AMÉLIE SPÉCIALE DE CLAIRE N° 3 OYSTERS
· HALF DOZEN ·
36,00

CAVIAR KING GOLD · 30 GR ·
WITH *BLINI* AND SOUR CREAM
175,00

STARTERS

VEGETABLE SALAD WITH STALKS
AND PERFUMED TOMATO WATER
21,50

FOIE CRÉMEUX WITH TOASTED PARISIAN *CROISSANT*,
MUSHROOM *CARPACCIO* AND CITRUS
27,50

STEAK TARTARE WITH *SOUFFLÉ* POTATOES
30,00

CARRIL CLAMS AU NATUREL
WITH ARTICHOKE IN GREEN SAUCE
42,50

LOBSTER RICE CASSEROLE WITH CARDINAL SAUCE
AND ORANGE OIL
38,00

CREAM OF JERUSALEM ARTICHOKE WITH POACHED EGG,
IBERIAN DEWLAP AND CAVIAR
35,00

CANNELLONI WITH TRUFFLE AND ROASTED MEAT,
ALMOND BÉCHAMEL AND ROAST JUS
28,00

FISH

WILD GILT-HEAD BREAM
WITH *RATATOUILLE* AND JUS
37,00

ROASTED TURBOT WITH ROOTS
AND ANISEED JUS
38,00

MONKFISH *SUQUET* STEW
WITH RED SHRIMP
42,50

COD IN *PIL PIL* SAUCE WITH COD BELLY
AND COURGETTE
35,00

MEAT

SQUAB IN JUS WITH LIVER *ROYALE*
AND TEXTURES OF ONIONS
37,00

SUCKLING LAMB WITH ROASTED AUBERGINE,
RED MISO AND GOAT CHEESE
38,00

CONFIT SUCKLING PIG
WITH CARROTS AND MANGO
40,00

CHICKEN FROM D.O. PRAT WITH RED SHRIMP,
ROMESCO AND SURF-AND-TURF JUS
35,00

GASTRONOMIC EXPERIENCE 5 SENSES

HORS D'OEUVRE

FOIE BONBON
PRAWN CRUNCH

STARTERS

VEGETABLE SALAD WITH STALKS AND PERFUMED TOMATO WATER

FISH

ROASTED TURBOT WITH ROOTS AND ANISEED JUS

MEAT

CANNELLONI WITH TRUFFLE AND ROASTED MEAT, ALMOND BÉCHAMEL AND ROAST JUS
SQUAB IN JUS WITH LIVER ROYALE AND TEXTURES OF ONIONS

DESSERT

MILLEFEUILLE TATIN, CHIBOUST CREAM AND VANILLA ICE CREAM

GASTRONOMIC EXPERIENCE 7 SENSES

HORS D'OEUVRE

FOIE BONBON
PRAWN CRUNCH

STARTERS

FOIE CRÉMEUX WITH TOASTED PARISIAN CROISSANT, MUSHROOM CARPACCIO AND CITRUS
MEDITERRANEAN RED SHRIMP WITH CARDINAL SAUCE, CITRUS AND SEA WEED

FISH

ROASTED TURBOT WITH ROOTS AND ANISEED JUS

MEAT

CANNELLONI WITH TRUFFLE AND ROASTED MEAT, ALMOND BÉCHAMEL AND ROAST JUS
CONFIT SUCKLING PIG WITH CARROTS AND MANGO

PRE-DESSERT

GRAND CRU CHOCOLATE MOUSSE WITH RASPBERRIES AND CHOCOLATE SPONGE

DESSERT

MILLEFEUILLE TATIN, CHIBOUST CREAM AND VANILLA ICE CREAM
