

LA CARTE SELON L'HUMEUR DU CHEF

LES ENTREES FROIDES ET CHAUDES COLD AND WARM STARTERS

OYSTER BELON „00“	€6,00 PER PIECE
OYSTER GILLARDEAU NR. 2	€5,00 PER PIECE
OYSTER TSARSKAYA „G“	€5,50 PER PIECE
ALSATIAN DUCK FOIE GRAS <i>WITH CHOCOLATE POWDER / KUMQUAT / BRIOCHE</i>	€36,00
HAND DIVED SCALLOP <i>RAW MARINADED / CAULIFLOWER / APPLE-CORIANDER</i>	€35,00
OSSIETRA IMPERIAL CAVIAR (10 GR) <i>ICED BEET ROOT / CRÈME CRUE / APPLE</i>	€54,00
BRETON LANGOUSTINO <i>FENNEL / PANKOFLOUR / APRICOT OIL</i>	€38,00
GOOSE LIVER FROM LANDES <i>PAN-FRIED / STEWED PINEAPPLE / ARABIAN SPICES</i>	€36,00
PÉRIGORD TRUFFLE <i>ON JERUSALEM ARTICHOKE PUREE / GUINEA FOWL YOLK / BACON FOAM</i>	€46,00
VELOUTÉ <i>FROM LANGOUSTINE / MADRAS-CURRY / THAIBASIL</i>	€19,00
FROTHY CREAM SOUP <i>FROM WHITE BEANS / ARGAN OIL / LOBSTER</i>	€18,00

OUR SPECIAL RECOMMENDATION

SWEETBREAD „RUMOHR“	€48,00
<i>IN KANAKI-DOUGH / LEEKS / PÉRIGORD TRUFFLE</i>	
PÉRIGORD TRUFFLE	PER GRAM €9,00
<i>NOODLE DOUGH / CREAMY SPINACH / EGG YOLK / BUTTER CRUMBS</i>	

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LES POISSONS ET CRUSTACÉS

FISH AND CRUSTACEANS

CODFISH FROM THE LOFOTEN € 34,00 / € 40,00
TREVISO RADICCIO / CREAMY SPINACH / MIMOLETTE

BRETON TURBOT € 42,00 / € 48,00
POTATO / PÉRIGORD TRUFFLE / PATA NEGRA

LINE CAUGHT ST. PIERRE € 36,00 / € 42,00
CARROT / COCOS / TAHITIVANILLA

LES VIANDES ET VOLAILLES

MEAT AND POULTRY

FILET / CHEEK OF OX € 46,00
WHITE ONION / PÉRIGORD TRUFFLE / ROOT VEGETABLE

CHALLANS DUCK FROM MIERAL € 39,00
CELERY / CORN / BLACK CUMIN OIL

TRANCHÉ A LA TABLE

TRANCHÉ AT THE TABLE

(FOR TWO PERSONS)

BRETON MONK FISH € 48,00 PER PERSON
FRIED ON THE BONE / ESCABÈCHE VEGETABLES / GREMOLATA

RIB EYE STEAK FROM THE NEBRASKAN BISON € 54,00 PER PERSON
GRUYEREPUREE / PÉRIGORD TRUFFLE / VEGETABLES

CHICKEN FROM BRESSE € 49,00 PER PERSON
PREPARED IN THE STEWPOT / JERUSALEM ARTICHOKES / BEANS