

English menu

Starter

Steamed salmon in seaweed crust,
mascarpone leek fondue, lemon condiments

Main course

Sea bass, cauliflower cream,
butternut biscuit, shellfish sauce
or

Guinea sowl supreme, solorful sarrot tatin,
sautéed oyster mushrooms, rich thyme jus
or

Beef fillet with shiitake mushrooms,
baby potatoes, and porcini reduction (+€10)

Cheese

Plate of aged cheeses (+8€)

Dessert

L'Instant by Paris Seine
(All-chocolate bar, mandarin entremet)