

Cooking is Dreaming

Each recipe means a journey in the incredible richness of savours and scents. Shape and colour arise through the combination of influences of our eclectic and multi-cultural world.

I invite you to explore the most beautiful symbiosis, emerged from the encounter of fish, crustaceans and the tastes of earth.

A handwritten signature in black ink, consisting of several vertical strokes followed by a horizontal line that curves back to the left.

Yves Mattagne

Pascal Nibaudeau, Head Chef

S T A R T E R

Dublin Bay prawns and caviar d'Aquitaine,
Sour cream, crispy cucumber and Brussels waffle with seaweeds..... 59 €

Duck liver and smoked eels,
White onions, apples, spicy crystalline 40 €

Belon oysters, winkles,
Green peas cream, green vegetables, basil 37 €

Grey hand-peeled Shrimps,
Emulsified pressed juice, truffles 40 €

North Sea king crab,
Cooked on sea salt with seaweeds and spices, butter or olive oils 48 €

Red Tuna and duck liver,
Row and toasted, clear soup of "laqué" style duck..... 37 €

Marinated Prawns and calf sweetbreads,
Roasted and caramelized, citrus fruits, carrot, saffron and almonds 45 €

Scallops from Jersey and regional asparagus,
Smoked quail eggs, Reggiano emulsion, morels..... 44 €

M A I N D I S H E S

Sole filets and Belon oysters, Meunière, béarnaise, chanterelle mushrooms and regional asparagus	48 €
Cod from Brittany and King crab, Caviar from Aquitaine, asparagus from “Les Landes”, parsley sauce	42 €
John dory and razor shells, Cucumber, wazabi, lemon grass emulsion, ginger and coriander	54 €
Red tuna, duck liver from “Les Landes”, Coconut emulsion and truffles.....	42 €
Fresh fishing roasted bass, Cooked whole in a sea salt crust, selection of fine olive oils <i>For 2 people. Price per person</i>	55 €
Turbot roasted on the bone, Oyster “béarnaise” or choron sauce, Pont-Neuf potatoes with coral and seaweeds.....	55 €
Veal calf sweetbreads and filet, Roasted with a buttered lemon sauce, chanterelles, lobster sauce	41 €
Pigeon and duck liver from “Les Landes”, Pan-fried, fine mousse of artichoke and parmesan, thai lemon leaves juice	42 €

T H E L O B S T E R P R E S S

Blue lobster from Brittany, Natural, pressed and prepared on your table (100 g)	25 €
Blue lobster from Brittany, calf sweetbreads, Regional asparagus and morels. <i>For 2 people. Price per person</i>	45 €

C H E E S E

Selection of cheeses from the trolley 19 €

D E S S E R T S

Rhubarb, wild strawberries and passion fruit,
Served on an iced consommé with almond milk 22 €

Marinated pineapple, Kalamensi,
Samba flowers, litchi sorbet, lemon 25 €

Raspberry, olive,
Steamed biscuit, Sichuan salty mousse, balsamic ice-cream 23 €

Raviolis of “crème brûlée” made with coconut,
Mango and tropical sorbet 24 €

Chocolate specialty,
Red berries marmelade, manjari mousse, redcurrant sorbet 18 €

Orange speculoos, cocoa,
Creamy curry biscuit, coconut and caramel 22 €

M E N U S

F O O D & W I N E S

OUR SOMMELIER SUGGESTIONS

3 glasses - 25 cl per person

Generic wines 90 €

Grands Terroirs wines 115 €

M E N U 3 D I S H E S

Duck liver and smoked eels,
White onions, apples, spicy crystalline

Sole filets and Belon oysters,
Meunière, béarnaise, chanterelle mushrooms and regional asparagus

Marinated pineapple, Kalamensi,
Samba flowers, litchi sorbet, lemon

70 €

F O O D & W I N E S

OUR SOMMELIER SUGGESTIONS

7 glasses - 50 cl per person

Generic wines 220 €

Grands Terroirs wines 265 €

E S C A P E M E N U

Dublin bay prawns and caviar d'Aquitaine,
Sour cream, crispy cucumber and Brussels waffle with seaweeds

Red Tuna and duck liver,
Row and toasted, clear soup of "laqué" style duck

Scallops from Jersey and regional asparagus,
Smoked quail eggs, Reggiano emulsion, morels

North Sea King crab,
Coconut emulsion and truffles

Sea bass and razor shells,
Cucumber, wazabi, lemon grass emulsion, ginger and coriander

Veal calf sweetbreads and filet,
Roasted with a buttered lemon sauce, chanterelles, lobster sauce

Cheese,
Aromatic syrup, rosemary cappuccino

Chocolate specialty,
Red berries marmelade, manjari mousse, redcurrant sorbet

180 €

VAT & Service included
Origin of meats: France