

# MENU DÉGUSTATION

## *Canapés*

cod crisps, angelica aioli & caviar  
gougères & chicken liver parfait  
chèvre cheesecake

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## *Foie Gras*

foie gras parfait, cherry gastrique, grué de cacao,  
toasted brioche, Sauternes gelée

28

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## *Homard*

butter-poached lobster, confit butternut squash,  
crispy ginger, braised leeks, tarragon & tomalley jus

29

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## *Morue*

black cod, bacon tagliatelle, pickled daikon,  
cured egg yolks, crispy seaweed, crème vin blanc

47

OR

## *Veau*

veal tenderloin, smoked Yukon Gold potato,  
black kale, pickled onion, crispy shallots, bone marrow jus

52

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## *Yuzu Curd Meringue*

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## *Paris-Brest*

praline, choux pastry, toasted hazelnuts, candied orange

14

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## *Mignardise*

macarons

115 PER PERSON

175 WITH WINE PAIRING

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED.

Please inform us of any allergies. We will do our utmost to accommodate,  
though we are unable to guarantee an allergen-free kitchen.