


Root vegetables from our farmers / pear / spruce / green leaf juice 


Lightly cooked sea bream from Noirmoutier / beetroot / rosehip / smoked yogurt 

Sea scallop from Normandy / leek / herring / andouille from Guémené

Warm partridge and foie gras pâté / bitter salad

---

Crispy blue lobster / nasturtium / Buddha's hand

Wild turbot on the ember / gourd / sea urchin / lemon from Menton 

Braised line-caught sea bass / Parisian chicory / turmeric

---

Boiled chicken from Culoiseau / cauliflower / black garlic 

Roasted venison / cuttlefish / sorrel / caviar Kristal

Grilled silk grain veal / green cabbage / sweet pepper / hop 

---

Fresh and matured cheeses

---

Citrus soufflé

Vanilla pod from Madagascar

Cocoa pod flower

Coconut / forest pepper

Baba with your choice of rum / lightly whipped cream

---

## DECOUVERTE MENU

three half dishes, cheeses and dessert

290 €

---

## COLLECTION MENU

five half dishes, cheeses and dessert

350 €



These dishes can be requested in a vegetable version

Amaury Bouhours, Cédric Grolet and their teams

NET PRICES ARE IN EUROS, INCLUDING VAT AND EXCLUDING A 5 % EMPLOYEE BENEFIT CHARGE.

ALL MEAT IS SOURCED FROM FRANCE. ALLERGY INFORMATION IS AVAILABLE UPON REQUEST.

ALL LIVE ANIMALS FROM NON-RESIDENT GUEST, INCLUDING PET DOGS, ARE NOT PERMITTED IN OUR HOTEL. ASSISTANCE DOGS ARE ALLOWED IN OUR HOTEL.