

# À LA CARTE

## ENTRIES

### **THE MUSHROOM TART**

With Parsley, 18-month Comté cheese, Vin Jaune and Lard emulsion

32 Euros

### **THE DUCK FOIE GRAS**

Marbled ice cider Jelly, with Grandmother's Apples

38 Euros

### **THE PHEASANT RAVIOLE**

Albufera sauce with Tuber Melanisporum from Chinon

40 Euros

### **THE SCALLOP**

Crosnes, Skimmed Juice with nut des Pères Chartreux Liqueur, Parsley oil

58 EUROS

## DISHES

### **THE ZANDER**

Pearly, Smoked Bacon, Spring Onions, Chanterelles and Celery Balls

Sancerre Pinot Noir reduction Juice

45 Euros

### **THE BLUE LOBSTER**

In Navarin, Glazed Vegetables, Black Garlic

85 Euros

### **THE MALLARD PIE**

Cereal-Crusted Foie Gras, Confit Leg, Garlic Mashed

48 Euros

### **THE BEEF FILLET**

Marrow Jus, Roasted Potatoes, Wild mushrooms

55 Euros

### **THE HARE « À LA ROYALE »**

In two courses

Senator Couteaux and Antonin Carême styles

*World Champion 2023*

**(Only available on Sundays)**

110 Euros

### **THE SOUMAINTRAIN**

Barely Burnt, Caramelized Onion and Apple

22 Euros

## DESSERTS

### **THE « ROTHSCHILD » SOUFFLÉ**

Grand Marnier, Candied Fruit, Bourbon Vanilla ice cream

22 Euros

### **THE MANJARI CHOCOLATE TART**

Andaliman berries, Osciètre caviar

22 Euros – Caviar supplement (20 g) + 90 Euros

### **THE MONT BLANC**

Corsican clementine

24 Euros

### **THE NASHI PEAR**

Poached, Mexican Vanilla

24 Euros