

À LA CARTE

ENTRIES

THE GOLDEN BEETROOT

Fresh Cheese, Dill

18 Euros

THE TROUT

In Tartare, Raw "Boule d'Or" turnip, Leek Vinaigrette

22 Euros

THE BEEF

Aguachile with Yuzu, Crispy Onion

22 Euros

THE DUCK FROIE GRAS

Poached in corn juice, Atol Nixtamalized

28 Euros

FISH

THE LEAN LINE

Grilled "Zarandeado", Papantia Vanilla Salsify

34 euros

THE POLLACK

Variation of Cauliflower, Marinière with reduced wine vinegar

34 euros

MEATS

THE PIGEON OF GÂTINAIS

Baked with pine cone charcoal, Butternut

34 Euros

THE SOLOGNE WILD BOAR

Autumn Mole, Roasted Figs

28 Euros

THE DOE

Grilled, Tepache, Brussels sprouts

34 Euros



Including 10% TVA.

CHEESE

PLATTER OF MATURE CHEESES

18 Euros

DESSERTS

MANJARI' CHOCOLATE DACQUOISE

As Philippe Dépée liked it

16 Euros

TWO LEMON TART

Meringue in a variation

14 Euros

PARIS-BREST

Piedmont almonds, Hazelnuts

14 Euros

ROTHSCHILD" SOUFFLÉ

Grand Marnier, Candied Fruit, Bourbon Vanilla Ice Cream

14 Euros



Including 10% TVA.

LES
GRANDES
TABLES
DU
MONDE