



## Les petits plaisirs et les menus

### Trio d'huîtres des chefs

169

Oyster's trio. One with shallots and hibiscus pickles, one with chipotle oil and one with kaffir lime [LØ-SK](#)

### Le caviar et ses déclinaisons

Exclusive caviar served on ice. This caviar is made by amazing people. The fishes are extremely well treated. You will even have the name of the fish that produced your caviar harvested by massages every 18 months. [F](#)

25 GR

1495

50 GR

2990

25 GR plus a bottle of champagne

2395

50 GR plus a bottle of champagne

3890

Extra shot of Grey Goose (french vodka)

115

Menu découverte (7 dishes)

1275

Menu dégustation ( 11 dishes)

1895

## Les entrées

**Duo de saint-jacques des fjords, oeufs de truite, espuma de corail** 289  
Pan-seared duo of handpicked fjord's scallops. Coral espuma. Norwegian's trout eggs.  
[M-LØ-SU-SK](#)

**Tartare de boeuf au couteau et mayonnaise de truffe** 259  
Beef tartare cut by hand. The tartare is prepared and seasoned by the chefs with a truffle mayonnaise and a condiment made with shiso leaves, pickles, capers and shallot. [SEN-SU-E-LØ](#)

**Moules marinières du chef et perles d'Asie** 199  
Marinière mussels and yuzu lemon pearl. French fries espuma. Marinières juice and parsley oil. [LØ-SU-SK-M](#)

**Champignon royal grillé et glacé au soja et piment d' Espelette** 169  
Grilled and glazed king mushroom. Glazed with soy sauce and Espelette chili. Watercress cream and carrots skin chips. [SO-M](#)

**Terrine de cochon, confit d'inde, pickles de citrouille** 179  
Pork terrine, pumpkin's pickles. Apricots, shallots and tandoori chutney. Toasted gingerbread. [LØ-H-E-SU](#)

**Velouté d'oignons de Roscoff, anguille fumée et croûton de pain noir** 189  
Roscoff onion creamy soup. Smoked eel and black bread croutons. Aromatic herbs and combava fragrances. [LØ-H-M-F](#)

## Les plats

- Magret de canard, cerise et carotte d' Orient** 449  
Marinated and roasted duck breast with yuzu, provence and soy sauce. Cherry sauce. Glazed carrot with honey and ras-el-hanout. Carrots puree and chips. Squid ink and sarrasin crumble. [M-SU-LØ-SEL-SK](#)
- Dos de cabillaud rôti, bisque de homard, risotto au fenouil** 399  
Roasted cod loin. Fennel risotto and lobster bisque. [LØ-SU-F-M](#)
- Souris d'agneau braisée, croûte de pistache, purée de doubeurre** 469  
Braised lamb shank with tandoori. Pistachio and herbs crust. Butternut squash puree and roasted romanesco cabbage. Cooking juice. [LØ-SU-NØ](#)
- Turbot et hollandaise passion. Betterave rôtie, purée de panais et caviar** 515  
Pan-seared turbot with salicornia and passion fruit hollandaise. Roasted beetroots, parsnips puree and smoked caviar. Algae powder. [F-LØ-SU-M](#)
- B.B.B. (brisket beef bourguignon) en trois services** 429  
Beef brisket cook as a bourguignon. Roasted carrots petals and mashed potatoes flavored with truffle and comte cheese. Vegetal mushrooms raviole. Mustard seed pickles. [M-LØ-SU-SEL-SEN](#)
- Spaetzle, crème de courge et champignons** 389  
Alsation pasta served with butternut squash cream and sauteed mushrooms. [M-LØ-SU-H](#)

## Le fromage

**Camembert roti sur toast de pain noir** 199  
Roasted camembert, black bread toast, candied walnuts, porto couli. Salad and champagne dressing. [M-H-SU-SEN](#)

**Assiette de fromages** 229  
Assortiment of french cheeses, breads, salad and champagne dressing. [M-H-SU-SEN](#)

## Les desserts

**Coeur coulant chocolat, coriandre et yuzu** 189  
Molten chocolate cake. Sarrasin and honey crumble. Yuzu and coriander puree. Salted caramel ice-cream. [M-H-E](#)

**Crème brûlée parfumée à la rose, nuage d' Hibiscus** 199  
Creme brulee flavored with roses. Hibiscus juice. [M-E-SO](#)

**Trio de sorbet** 169  
Trio of homemade sorbet. [M](#)

**Tarte fine aux pommes. Espelette meringue.Madagascar ice-cream.** 179  
Crispy puff pastry. Apple cooked as a tatin tart. Madagascar vanilla ice-cream. Super frozen Espelette meringue [M-H-E](#)

**Tarte au citron yuzu** 189  
Yuzu lemon tart. Spéculoos biscuit. French meringue. [M-H-E](#)

**Balade en forêt noire.** 179  
Chocolate biscuit and whipped cream flavored with pine tree and eucalyptus. Cherry puree. [M-H-E](#)

*-For the kids, everything on the menu is available at half portion.  
-If you have any kind of allergy or special diet, please let your waiter know.*

### Allergener

SU : Sulfitt, E : Egg, F : Fisk, SE : Sesame, SEL : Selleri, MN : Mandel, CN : Cashewnøtt, B : Bygg, L : Lupin, H : Hvete (gluten), PE : Peanøtt, SEN : Sennep, HN : Hazelnøtt, M : Melk, SK : Skalldyr, PN : Pinjekjerner, BL : Blotdyr, SO : Soya, LØ : Løk, NØ : Nøtter

