



## Les petits plaisirs et les menus

### Trio d'huîtres des chefs

149

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](#)

20 GR	995
40 GR	1850
20 GR plus a bottle of champagne	1935
40 GR plus a bottle of champagne	2790
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. Algaes powder. [LØ-SU-SK-M](#)

**Risotto et piment d' Espelette** 169  
Mushrooms risotto. Mushroom, soy sauce and pine tree bouillon. 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 crouton 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-H](#)

**Dos de cabillaud rôti, bisque de homard, pomme de terre fondante** 399  
Roasted cod loin. Fondant fennel. Confit potatoes tubes and trout eggs. Lobster bisque. [LØ-SU-F-M](#)

**Filet de biche et tandoori, pistache, purée de doubeurre** 429  
Slowly cooked deer filet. Roasted pistachio and panko. Butternut squash puree and Brussel cabbage. Tandoori cooking juice. [LØ-SU-NØ](#)

**Raie comme un souvenir d' enfance** 389  
Skate fish ballotine, spicy beetroots ketchup. Roasted cauliflower. Pop-sarrasin. Herbs and pickled kasha condiment. [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](#)

**Zitoni farci, crème de courge et champignons** 389  
Zitoni pasta served with butternut squash cream and sauteed mushrooms. Micro geens and parsley oil [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 189

Crème 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](#)

Pause douceur au salon de thé 169

Whipped honey and røros cream. Hazelnuts and feuillantine. Lemon and kaffir sorbet. Matcha powder and bee pollen. [M-H-HN](#)

*-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

