

Happy Easter!

SUNDAY, APRIL 20

MENU

LANGOUSTINE CONSOMMÉ
lemongrass, ginger and yuzu

SALMON WITH NORI
orange jelly and crispy rye toast

CRISPY COD
chard tatin and parmesan biscuit

CONFIT LAMB FROM BELAUN
Dauphine potato and first green asparagus

STRAWBERRY CHARLOTTE
green aniseed juice

120€ per person (excluding beverages). Net prices, VAT included.

Menu crafted by Chef Christophe Raoux, Meilleur Ouvrier de France 2015
and Chef Claire Santos Lopes.

Happy Easter!

MONDAY, APRIL 21

MENU

LOBSTER CONSOMMÉ

lemongrass, ginger and yuzu

WHITE ASPARAGUS FROM LA BORDE FARM

Maltese sauce

GRILLED SALMON FILLET

Champagne sauce, spinach purée

THE TRADITIONAL HANDSLICED LEG OF LAMB

potato millefeuille with lemon

SAINT-HONORÉ

'Intuition 80%' chocolate and pecan nuts

120€ per person (excluding beverages). Net prices, VAT included.

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and Chef Claire Santos Lopes.