

OUR CHEF SUGGESTS HIS MENUS BASED  
ON THE BEST SEASONAL PRODUCTS

## MENU VOYAGE

The Menu Voyage is to be enjoyed by the whole table

4 COURSES 3,900

6 COURSES 5,500

8 COURSES 7,500

## MENU LATITUDE

YOUR CHOICE OF

STARTER + MAIN + DESSERT 4,900

2 STARTERS + MAIN + DESSERT 5,900

Normandie sea scallop corsica clementine and parsnip

Brittany brown crab, young coconut and finger lime

Celeriac and hazelnut tortilla, brown butter sabayon

Ama Ebi, red kuri squash, tonka and sake

Confit Japanese sea bream, Kampaeng Phet zucchini blossom  
and kaffir lime

Atlantic sea bass on the embers, Autumn vegetables,  
kumquat and bergamot

Stockyard Wagyu beef, wild mushrooms and oxtail bolognese  
Pigeon from Bresse Pithiviers with Pomme boulangère **SERVE FOR TWO**

Garenne wild rabbit «A la royale», **SUPPLEMENT 1,200**  
Foie gras and black truffle

Our selection of fresh and matured cheeses **SUPPLEMENT 900**

Coconut and Malibu soufflé with coconut lime ice cream

Chocolate and coffee from our Manufactures in Paris

Rum baba, lightly whipped vanilla cream

Baked pear, Calisson ice cream and double cream

75% Alain Ducasse chocolate cream, sourdough French toast  
and Poiret ice cream

ENHANCE YOUR EXPERIENCE

### CAVIAR

Oscietra caviar from Kaviari

served with its condiments and homemade blinis

30G 3,900

50G 5,900

ALL PRICES ARE SUBJECT TO VAT & SERVICE