

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

Brittany brown crab, young coconut and finger lime

Cured Japanese amberjack, Kiwi, Tomato and Basilic

Cévennes onion tart, PX balsamic vinegar, black truffle

Duck foie gras & chicken French brioche, Sauternes sauce

Norwegian hand-dived sea scallop, endives, clementine sabayon

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

Venison, smoked beets and blueberries, sauce poivrade

Pigeon from Bresse Pithiviers with Pomme boulangère **SERVE FOR TWO**

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