

## BUSINESS LUNCH

3 COURSES 2,950

## MENU VOYAGE

6 COURSES 6,500

8 COURSES 8,500

## MENU LATITUDE

YOUR CHOICE OF

STARTER + MAIN + DESSERT 5,900

2 STARTERS + MAIN + DESSERT 6,900

Brittany brown crab, young coconut and finger lime

Cured Japanese amberjack, kiwi, Tomato and Basilic

Duck foie gras & chicken French brioche, yellow wine sauce

Bresse chicken ravioli and consommé, black truffle

Morels tortilla, hazelnuts sabayon

Norway halibut confit with olive oil, white asparagus and cockles

French sea bass on the embers, Seasonal vegetables,  
kumquat and bergamot

Stockyard Wagyu beef, French green asparagus and wild garlic

Suckling Lamb from Aveyron, Piquillos and agria potato

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

Our selection of fresh and matured cheeses

**SUPPLEMENT 900**

Chocolate soufflé, smoked vanilla ice cream

Tochiotome strawberry, yogurt ice cream, Champagne rosé granité

Rum baba, lightly whipped vanilla cream

Baked apple, Calisson ice cream and double cream

Coffee from Alain Ducasse Manufacture gavotte, coffee praline,  
hot chocolate sauce

## 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 CHARGE