

MENU VOYAGE

7 COURSES 8,500

BRITTANY CRAB

avocado, coriander, yuzu and Kristal caviar



RAINBOW COURGETTE GALETTE

Comté cheese, walnuts, and lemon verbena beurre blanc



NORWEGIAN LANGOUSTINES

cooked over the embers, turnips,
langoustine bisque emulsion and Peruvian sage



MONKFISH

à la meunière, potato feuilleté,
cedrat and aromatic red wine sauce



GUNDAGAÏ LAMB

cured in fig leaves, marsh samphire,
morels and green asparagus from Sylvain Erhardt



SELECTION OF FRENCH CHEESES



DELIGHT COLLECTION

a discovery of Alain Ducasse seasonal desserts

MENU DÉCOUVERTE

5 COURSES 6,500

Chef's choice menu inspired by the seasonal's best ingredients

BUSINESS LUNCH

3 COURSES 2,950

ENHANCE YOUR EXPERIENCE

CAVIAR

from Kaviari house selection

served with its condiments and homemade blinis

Kristal 30G 3,900

Oscietra 30G 5,200

ALL PRICES ARE SUBJECT TO VAT & SERVICE CHARGE