



## MENU DÉGUSTATION

### *Amuse Bouche*

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### *Burrata*

heirloom tomatoes, avocado, black garlic, yuzu vinaigrette

—

### *Escargot*

herb butter mousseline, watercress, sourdough croutons

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### *Lotte*

scallop mousse, brown butter broccolini, braised daikon radish, dashi Hollandaise

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### *Canard*

duck breast and praline, heirloom carrot, truffle croquette, corn, red wine jus

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### *Entremets*

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### *Macaron Gâteau*

dark chocolate, amaretto ice cream

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### *Petit Four*

140 PER PERSON

PARTICIPATION OF THE ENTIRE TABLE IS REQUIRED.

## FEATURES

*Cut of the Day* MP  
meat for two, seasonal side dishes

*Le Pain* 5

*Seared Foie Gras* 20

*Shaved Truffe Noire* 30

## APPETIZER

### *Burrata*

24

heirloom tomatoes, avocado, black garlic,  
yuzu vinaigrette

### *Tartare*

25

Hand-cut AAA beef tenderloin, iced  
Dijon mustard, summer pickles, fresh  
sourdough

### *Hamachi*

24

kombu cured, garden cucumber,  
jalapeño, seaweed emulsion, trout roe

### *Foie Gras*

32

seared, strawberry, brioche

### *Escargot*

22

herb butter mousseline, watercress,  
sourdough croutons

### *Caviar for Two*

180

classic garnishes, buckwheat blinis

## ENTRÉE

### *Lotte*

43

scallop mousse, brown butter broccolini,  
braised daikon radish, dashi Hollandaise

### *Truite*

39

herb confit, parsley espuma, fondant potato,  
green asparagus, lemon beurre blanc, trout roe

### *Agneau*

46

roasted and braised lamb, roasted  
cauliflower, basil Parmesan panisse, port  
wine jus

### *Canard*

43

duck breast and praline, heirloom carrot,  
truffle croquette, corn, red wine jus

### *Agnolotti*

33

egg yolk and truffle filling, fresh peas,  
Comté sauce

### *Tournedos Rossini*

60

beef tenderloin and foie gras, summer  
truffle, pomme purée, young leeks, Madeira  
jus

### *Côte de Bœuf*

62

300g steak, bean and corn succotash, truffle  
croquette, Madeira jus