

## STARTERS



### LANGOSTINO

Kohlrabi, medlar, green shiso & XO sauce

30 €

### MARINATED GOOSE LIVER

Terrine, fermented kiwi, watercress & dried fruit Kombucha

32 €

### CREAM CHEESE MOUSSE

Young pea, kohlrabi & bunting

23 €

## INTERMEDIATE COURSES



### FOAMED FISH SOUP

Fennel sauerkraut, pike dumplings, rouille sauce & paprika

25 €

### STURGEON BY NIKOLAI PEAR TREE

Green asparagus, smoked eel, morel & purple curry hollandaise

32 €

### CALBSBACK

Polenta espuma, creamy leek & pickled red onion

32 €

### ROLLED BARLEY

aked quail egg, celeriac cream & wild garlic

25 €

## MAIN COURSES



### SOMAFER LAMB

Back, belly, cauliflower, salsa verde & potato

53 €

### BRETON MONKFISH

Monk's beard, eggplant compote, lemon cedrat & gnocchi

48 €

### SARGAL FREGOLA

Fried mini artichokes, Belper tuber & Vin Jeune

36 €

## DESSERTS



### RHUBARB

Savarin, fermented ginger & golden milk

19 €

### RAW MILK CHEESE FROM MAÎTRE ANTONY

Fruit bread & chutney

18 €

4 course 99 €

5 course 119 €

6 course 139 €

7 course 159 €

### WINE JOURNEY

4 course 42 € | 5 course 52 € | 6 course 62 € | 7 course 72 €