

## TASTING MENU

This menu will be served in whole tables

### *Appetizers*

Slightly marinated warm oyster with iced watercress slush, parsnip and sea mist

Scarlet shrimp *Royal* with red curry, raw artichokes, celery and apple

Vegetable leaves and petals salad, herbs, sprouts with lettuce cream and lobster

*“La Trufa”* with fermented mushrooms and collard greens with an extra virgin olive oil touch

*Wagyu carpaccio* with extract of tarragon, iodized salad and frozen cheese powder

Citric *risotto*, with *piment d'Espelette* cockles and sea urchins

Red prawn on a seabed, fennel and coral emulsion

Grilled Dover sole fish, over barnacles “*mariniere*” sauce, octopus slices, pumpkin and saffron

Charcoal grilled pigeon with citrus, capers, black olive and smoked sauce with galangal

*Shiso* and mint leaves sorbet, acid touches and milk crisp

Almond and salt *praline*, apricot and rum ice cream

### *Petits-fours*

210€

*Due to the complexity of our dishes is not possible to put all the ingredients of each.*

*Prices include 10% VAT.*