

Per table

White of leek in court-bouillon, black garlic, Jerusalem artichoke, blackberry jelly



Barbet red mullet fillet, fennel and sweet onion fondue, aniseed flavoured shellfish jus



Dieppe scallop, razor clam, fermented cabbage, smoked sturgeon  
Caviar supplement Imperial Gold (10gr) 25,00 €



<sup>6/7</sup> Warm oyster from Zeeland, caramelised chicory, watercress, bacon powder, puffed rice



<sup>7</sup> Confit brill in flavoured oil, celeriac, veal's head, Gruyère d'Alpage AOP, sage



Rack of venison with smoked cranberries, black pudding,  
shoulder confit with rosemary, wild mushrooms, scorzonera



Trio of flavours and textures around Cox's orange Pippin apple,  
roasted buckwheat, sour cream, calvados from Normandy

**5 course menu :** pp 175,00 €  
with wine selection (1 glass per course) : pp 240,00 €  
Last order 20h30

<sup>6</sup> **6 course menu :** pp 195,00 €  
with wine selection (1 glass per course) : pp 270,00 €  
Last order 20h15

<sup>7</sup> **7 course menu :** pp 240,00 €  
with wine selection (1 glass per course) : pp 325,00 €  
Last order 20h00

## OUR MENUS

Service and Taxes included

Please advise us of any allergies or specific food restrictions.  
For the respect of our teams, we close our house at 00:15 am

ANY CHANGE TO A MENU WILL INCUR A SURCHARGE