

Per table

Cauliflower bavarois, broccoli crumble, boule de Belp, kalamansi



Duo of langoustine and Nobashi prawn tartare, cockle ceviche,  
shellfish gravy with young leeks

*Caviar supplement ocière Special Selection (10gr) 25,00 €*



Scallop with fresh Melanosporum truffle, Jerusalem artichoke foam  
with roasted hazelnuts, salsify tagliatelle



<sup>6/7</sup> Back of pearly skrei, Zeeland mussels, oyster, spinach shoots with watercress and ginger



<sup>7</sup> Warm duck foie gras, trio of Portos, Roscoff onions and fennel confit



Glazed breast of young pigeon, Cabernet jus, stuffed cabbage



Flavours and textures of tiramisu

**5 course menu :** pp 185,00 €  
with wine selection (1 glass per course) : pp 260,00 €  
Last order 20h30

**6 course menu :** pp 210,00 €  
with wine selection (1 glass per course) : pp 295,00 €  
Last order 20h15

**7 course menu :** pp 250,00 €  
with wine selection (1 glass per course) : pp 340,00 €  
Last order 20h00

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