

LE FEUILLÉE

ORIGINS AND INFLUENCES

BLUEFIN TUNA

Niçoise, basil, olive

OYSTER

Calf's head, Gribiche sauce, 'nduja, caviar

LOBSTER

Artichoke, beef marrow, fig leaf

SEA BASS

Fennel, tomato, pil pil

BEEF

Shallot, verjuice, grape

MIRABELLE PLUM

Vin jaune, mustard, mizuna

CEREALS

Chocolate, caramel, praline

205€ | 165€ WITHOUT «LOBSTER» AND
«MIRABELLE PLUM» DISHES

Ripened cheese trolley - 28€

Food and wine pairing in five courses - 100€

Food and wine pairing in seven courses - 120€



As the Chef only works seasonal products, this menu can be modified

Meat's origin : France

Information on allergens present in dishes is available to you upon request

Taxes and services included-Net prices in Euros Payments accepted: Cash, Cheques, Visa, Mastercard, American Express, Relais & Châteaux cheques