

LE FEUILLÉE

ORIGINS AND INFLUENCES

CRAB

Artichoke, Bresse cream, Buddha's hand

OYSTER

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

LANGOUSTINE

Sparassis mushroom, vin jaune, nut

SEA BASS

Fennel, tomato, pil pil

BEEF

Shallot, verjuice, grape

CITRUS

Orange Colombo, Fontainebleau, sorrel

CEREALS

Chocolate, caramel, praline

205€ | 165€

WITHOUT «LANGOUSTINE» AND
«CITRUS» DISHES

Aged 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