



TASTING MENU 135

FIRST

citrus cured fluke, marinated melon

SECOND

consommé Chartreuse

THIRD

seared foie gras, cherry, stone fruit

FOURTH

wild black bass, salsify, sauce bretonne

FIFTH

“tête de veau”

SIXTH

duck Bigarade

SEVENTH

caramel pot de crème, absinthe ice cream, hazelnut

THREE COURSE PRIX FIXE 85

FIRST

chilled lobster salad “Paul Bert”

pheasant galantine with pistachio, apricot

Long Island snails, pommes dauphine, watercress

golden beetroot “Dickens”

consommé Chartreuse

SECOND

wild coho salmon “Americaine”

grilled bigeye tuna, raw wagyu, petit greens

entrecôte of eggplant, pommes bouchon

Bandera quail “aux raisins”

petit Texas wagyu ribeye + 10

*stuffed saddle of lamb, for two
tomato-braised fennel, panisse*

THIRD

dessert or cheese