

Starters

Foie gras terrine, "red onion-raspberry" condiment

Foie gras cooked in a terrine with sweet wine and red Kampot pepper, served with a condiment of red onion and raspberry, toasted bread

or

Sea bream tian in thin lemon jelly, vegetables « bonne bouille »

Sliced sea bream cooked in "Cédron" lemon jelly
Accompanied by cauliflower, carrot, fennel, yellow zucchini and candied grape tomato.

Seasoned by a bouillabaisse vinaigrette with aioli

or

Ombrine and avocado "coconut milk & lime"

Jelly base of apple juice and ginger, avocado guacamole, fish ceviche.

Seasoned with lime and Espelette pepper, a coconut milk foam and ink tuile

Main Courses

Cod fillet with basil, roasted tomato and sauce vierge

Cod fillet cooked and crusted with herbs, candied tomato with balsamic vinegar, herb-pequillos and pomegranate virgin sauce, roasted red onions

OI

Monkfish medallions in herb breading, "saffron-pea" rice gratin

Roasted monkfish medallions with herb crust, served on a rice gratin with saffron and peas, monkfish juice with saffron

or

The Paradis Latin veal Wellington

Veal fillet, Paris mushroom duxelles, cecina (beef ham), crushed potato flavored with black truffle. All in puff pastry. Baked, served with port veal jus

Desserts by Pierre Hermé

Céleste «Strawberry Rhubarb Passion Fruit »

Brioche pastry imbibed with Passion fruit, orange and white rum syrup, Passion fruit mascarpone cream, rhubarb confit, strawberry sorbet, strawberrie

Or

Ouréa «Initiation of tastes, textures and temperatures around hazelnut and yuzu»

Yuzu cream, hazelnut smooth cream, hazelnut Chantilly cream, hazelnut mousse biscuit, hazelnut Menu Printemps / Eté 2022 — Signé Guy Savoy, chef 3* shortbread, hazelnut sauce, caramelized hazelnuts, lemon pulp, candied Kochi yuzu, Hermé Lait chocolate Spring/Summer menu 2022 — Signed by Guy Savoy, 3* chef

SPRING/SUMMER Menu 2024- Signed by Guy Savoy, 3* chef

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