

Discovery of « La Reine »

Prémices

Gaspacho & Cucumber ans fennel espuma
Smoked eel, dashi & Sweet onions
Asparagus panna cotta with smoked garlic / Capocollo Grand Cru

Large ball of toasted malt sourdough bread with smoked Herve butter, Espelette pepper & salt flower to accompany your meal.

Nobashi Shrimp Sando

Lotus roots / Thom Kha / Sweet soy / Oxalys
(Served with a 10g can of Sturia caviar + €39.00)

63°C Egg

Braised ham / Mini chanterelles / Mizuna

Turbot Fillet

Grapefruit / Shellfish / Peas

BBQ Veal

Baba Ganoush / Smoked Peppers / Zucchini

Beetroot & Raspberry Pre-dessert


Rosé champagne



Regional cheeses & homemade truffle honey

(+8.50€ to replace the dessert)

Strawberry - Rhubarb - Yogurt

3 prémices & 5-course menu: €74.90

3 prémices & 6-course menu: €89.90 

3 prémices & 7-course menu: €99.90  

Wine selection: €8.80 per course

The Bistronomic menu is available per whole table