

Start

Nobashi Shrimp Sando

Lotus Roots / Oxalys / Thom Kha / Sweet Soy

(Served with a 10g can of Sturia caviar + 39.00€)

or

63°C Egg

Braised Ham / Mini Chanterelles / Mizuna

or

Vitello Tonato 2.0

Slow-Temperature Veal / Tuna Espuma / Caper Powder

Main course

Breton Turbot Fillet

Grapefruit / Shellfish / Peas / Turned Potatoes / Bronze Fennel

or

Slow-Temperature Cock of the Meadow Fillet

Swedish Potatoes / Sweet Pepper Espuma & Ketchup /

Vadouvan Vegetable Brunoise

or

Red & White Beef Fillet «As de Diamant»

Crispy Smoked Potato / Wine-Spiced Shallots Red

Dessert

Strawberry - Rhubarb – Yogurt

or

Regional cheeses & homemade truffle honey

(+8.50€ for dessert replacement)

or

Large profiterole

Tahitian vanilla / Sao Thomé chocolate

The packages

3 prémices + Main course & Dessert - 48.90€

3 prémices + Starter & Main course - 54.90€

3 prémices + Menu 3 course - 59.90€

3 prémices + Menu 4 course - 74.90€

Friday evening, we do not offer the 2 course menus

Saturday evening, we only offer “The Discovery by La Reine” menu



with love