

Vue sur Paris



Mushroom

Tortellini, Hazelnut oil Consommé,
Buckwheat and Velouté

or



Crab

Flavored with Taragon, Granny Smith Apple,
Cider Soup



Red Mullet

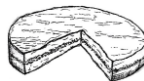
Slow-cooked, Bouillabaisse, Saffron

or



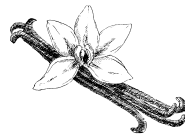
Veal Sweetbread

Caramelized, Grenobloise Sauce, Jus Gras



Cheese

Truffle Aged Cheese
Additional Option 35€



Vanilla

Toasted, Honduran Coffee, Black Lemon
Fined Coffee Pairing : 'Flhor' from Honduras

or



Raspberry

Infused with Giant Hyssop,
Fennel Seeds

180€

Menu served for the entire table