



Chef at home | Minimum of 4 servings per selection

Cold first courses

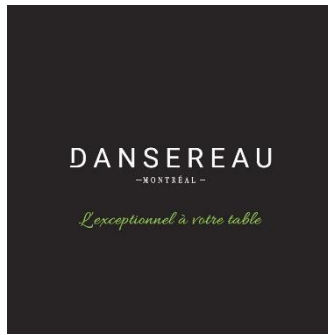
Cold cucumber soup Nordic shrimp salad, lemon oil, marinated onions and endives	14
Ø Variation around the tomato Staff required Fresh buffalo mozzarella in espuma, homemade pesto	15
Beef Tataki Grilled peppers with shichimi togarashi, black garlic mayonnaise, sesame and mizuna	20

Hot first courses

Jerusalem artichoke soup Roasted hazelnuts, smoked duck, thyme oil	12
Butternut squash ravioli Reggiano, pistachios, sage butter and arugula	16

Meats

Guinea fowl supreme, Bordelaise sauce Celeriac mousseline, wild mushroom fricassee with basil, caramelized shallot, carrot tops	30
Veal fillet, porcini mushroom sauce Creamy squash, potato thimble, asparagus, Chioggia beet, watercress	36



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Fish

Greenland halibut, with butter with Noilly Prat Chanterelles colored tops, green peas, beetroot	28
Black cod, Thai curry sauce and coconut milk Tokyo turnip, maitake and choy sum	40

Cheese

Sauvagine de Portneuf Brioche with butter, onion confit with blackcurrant and micro-mesclun	14
Warm pear stuffed with Mont-Jacob cheese Oak leaves and spicy pecans	18

Desserts

Charlotte with orange blossom and raspberries Pistachios and red fruit coulis	12
🚫 Lemon, meringue Staff required Blueberry compote, shortbread crumble and basil	12
Guayaquil chocolate palet Ginger-flavored cream, passion fruit gel and tea crumble	15