

“If there was a recipe for perfection I would dip into it every day. Always going one step further. Surpassing the limits of taste and allowing yourself to be enticed by a luscious tale full of twists, emotions and unexpected secrets. Both storytellers and craftsmen, let yourself be transported by our culinary spirit.”

NICOLAS SALE - *Menu designed in collaboration with my team*

*Net prices and service included  
Cheques are not accepted  
All credit cards are accepted  
Allergy-free menu available upon request*

## LET'S GET ON BOARD, TOGETHER...



### **Duck-Melon**

*The lure* : Melon gazpacho, dried breast with lime  
Foie gras, melon jam and petal with fresh mint  
Dim sum stuffed with the confit leg, broth with chardonnay vinegar

78 €

### **Langoustine**

*The lure* : langoustine jelly, grapefruit, garlic caramel  
Raw, Imperial caviar, lemon cream and pepper  
Roasted with citrus, enoki mushrooms with pistachio, coco and lime foam

190 €

### **Tomato**

*The lure* : iced, juice and seeds with basil  
Tomato salad, egg vinaigrette dressing  
Confit mediterranean style, grilled vegetable coulis

68 €

### **Crab**

*The lure* : leg broth jelly with Timut pepper  
Crab meat with creamy head, marinated daikon and coralled velvet  
Claws cooked natural way, broth flavoured with citrus

95 €

## LET YOURSELF BE CAUGHT UP IN FISHING...

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### **Sea Bream**

Served in an Escoffier dish

*The lead* : fennel mousse, raw and melted

*The sauce* : shellfish juice with seeds of olive pits

125 €

### **Red Snapper**

Whole roasted crispy scales

*The lead* : grilled Trombolino zucchini

*The sauce* : squash riviera with sweet marjoram

110 €

### **Monkfish**

Roasted on the bone, served on a grill

*The lead* : confit cherry tomatoes, grilled squids, crispy onion and basil

*The sauce* : crushed tomatoes with saté

90 €

## ...OR BE GUIDED BY OUR MEAT INSPIRATIONS

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### **Éric Ospital's Porc (*for 2 persons*)**

Roasted pork loin

*The lead* : creamy potatoes with brown butter, pig's trotter cake

*The juice* : charcutière style

190 €

### **Veal Sweetbread**

Poached, roasted, crispy

*The lead* : tender carrots, leaves, condimented with white nectarine

*The juice* : braised

120 €

### **Rabbit**

Rabbit from Burgundy with mustard, confit shoulder and roasted rack

*The lead* : home made linguine and physalis pickles

*The juice* : amber

85 €

*We guarantee that our meats are of French origin*

## THE OPEN SEA

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### **Tomato**

*The lure* : iced, juice and seeds with basil  
Tomato salad, egg vinaigrette dressing  
Confit mediterranean style, grilled vegetable coulis

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### **Sea Bream**

Served in an Escoffier dish  
*The lead* : fennel mousse, raw and melted  
*The sauce* : shellfish juice with seeds of olive pits

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### **Veal Sweetbread**

Poached, roasted, crispy  
*The lead* : tender carrot, leaves, condimented with white nectarine  
*The juice* : braized

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### **Cheese**

Selection matured by Claire Griffon

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### **Blackberry**

*The touch* : reduced and fresh mint jelly  
*The dessert* : wild, melted meringue and Bresse cream  
*The delicacies* : jam and butter on toast

350 €

Our sommelier team suggests a wine pairing with this menu

195 €

## THE REEL AS TIME GOES BY

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### **Duck-Melon**

*The lure* : Melon gazpacho, dried breast with lime  
Foie gras, melon jam and petal with fresh mint  
Dim sum stuffed with the confit leg, broth with chardonnay vinegar

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### **Red Snapper**

Whole roasted crispy scales  
*The lead* : grilled Trombolino zucchini  
*The sauce* : squash riviera with sweet marjoram

Or

### **Rabbit**

Rabbit from Burgundy with mustard, confit shoulder and roasted rack  
*The lead* : fresh linguine and physalis pickles  
*The juice* : amber

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### **Jamaya Chocolate**

*The touch* : cocoa meringue with raspberry vinegar granite  
*The dessert* : iced chocolate mousse from Jamaica, salt and pepper  
*The delicatè* : egg white whipped and breaded with chocolate

195 €

**Cheese**

Selection matured by Claire Griffon

37 €

...AND ENJOY THE REWARD

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**Blackberry**

*The touch* : reduced and fresh mint jelly

*The dessert* : wild, melted meringue and Bresse cream

*The delicacies* : jam and butter on toast

38 €

**Honey**

*The touch*: red onion marmalade, cottage cheese and berries of Tasmania

*The dessert*: from avocado tree, raspberry and crunchy pistachio

*The delicacies*: honeycomb and chocolate

38 €

**Jamaya Chocolate**

*The touch* : cocoa meringue with raspberry vinegar granite

*The dessert* : iced chocolate mousse from Jamaica, salt and pepper

*The delicacies* : egg white whipped and breaded with chocolate

34 €

**Cream Caramel**

*The touch* : salted caramel with milk foam

*The dessert* : soft meringue, roasted crispy almonds

*The delicacies* : tubular cookie

36 €

« Combining flavours and the art of sharing.  
My passion for this profession is absolute.  
Finding out about the past, being part of the present and  
guaranteeing transmission of knowledge for years to come.  
An endless gourmandise »