

“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  
Allergy-free menu available upon request*

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

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### **Duck**

*The lure:* Smoked cream, breast, orange and combava  
Foie gras with eel, citron, lemon, pink grapefruit and kumquat  
Dim sum stuffed with the confit leg, kalamansi vinegar broth and physalis

92 €

### **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 €

### **Asparagus**

*The lure:* Iced cream, vinegared gaspacho  
The green "Marquises", rhubarb pickles with tarragon  
The white in a juniper crust, rhubarb sabayon

90 €

### **Crab**

*The lead :* 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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### **John Dory**

*The lead:* Celeriac purée with pickles

*The sauce:* Celery leaves cream

105 €

### **Cod Fish**

Pearly cooked with seaweed

*The lead:* Melted sea potatoes flavoured with lemon tree leaf

*The sauce:* Chicken stock, bell peppers and chardonnay vinegar

90 €

### **Sea Scallops**

Sautéed with butter from Normandy

*The lead:* Warm oysters, cucumber flavoured with dill

*The sauce:* Shellfish soup

95 €

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

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### **Veal Sweetbread**

Poached, roasted, crispy

*The lead:* green peas French style

*The juice:* braised

120 €

### **Milk - Fed Lamb**

Roasted saddle, stuffed eggplant with preserved shoulder and grilled cutlet

*The lead:* Chick pea cream, fresh herbs, piquillos, ricotta and lemon

*The juice:* Spicy

120 €

### **Guinea Fowl**

Roasted breast

*The lead:* Meunière salsify, watercress and Imperial caviar

*The juice:* Reduced

115 €

*We guarantee that our meats are of French origin*

## THE OPEN SEA

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### **Asparagus**

*The lure:* Iced cream, vinegared gaspacho  
The green “Marquises”, rhubarb pickles with tarragon  
The white in a juniper crust, rhubarb sabayon

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### **Sea Scallops**

Sautéed with butter from Normandie  
*The lead:* Warm oysters, cucumber flavoured with dill  
*The sauce:* Shellfish soup

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### **Veal Sweetbread**

Poached, roasted, crispy  
*The lead:* green peas French style  
*The juice:* braised

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### **Cheese**

Camembert, apple and rosemary crumble

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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 delicatïe:* Egg white whipped and breaded with chocolate

350 €

Our sommelier team suggests a wine pairing with this menu

195 €

## THE REEL AS TIME GOES BY

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### **Duck**

*The lure:* Smoked cream, breast, orange and combava  
*Foie gras* with eel, citron, lemon, pink grapefruit and kumquat  
*Dim sum* stuffed with the confit leg, kalamansi vinegar broth and physalis

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### **Cod Fish**

Pearly cooked with seaweed  
*The lead:* Melted sea potatoes flavoured with lemon tree leaf  
*The sauce :* Chicken stock, bell peppers and chardonnay vinegar

Or

### **Guinea Fowl**

Roasted breast  
*The lead:* Meunière salsify, watercress and Imperial caviar  
*The juice:* Reduced

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### **Lemon**

*The touch:* Jelly of spices, a parsley and lemon sugar freshness  
*The dessert:* Wedges of lemon “Meyer”, caramelized pastry, sour cream and lemon sauce  
*The delicatïe:* Iced lemon meringue

195 €

**Cheese**

Camembert, apple and rosemary crumble

28 €

...AND ENJOY THE REWARD

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**Lemon**

*The touch:* Jelly of spices, a parsley and lemon sugar freshness

*The dessert:* Wedges of lemon “Meyer”, caramelized pastry, sour cream and lemon sauce

*The delicatïe:* Iced lemon meringue

32 €

**Honey**

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

*The dessert:* From chestnut tree, pear and crispy almonds

*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 »