

“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*

LET'S GET ON BOARD, TOGETHER...

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Duck

The lure: green apple jelly, smoked breast, raisins and mustard seeds

Foie gras, grape must with mustard

Dim sum stuffed with the confit leg, cider vinegar broth

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 €

Celery - black truffle

The lure: consommé and grilled, diced truffle and apple

Shredded celery root from my childhood, vegetal leaves

Cooked in the oven, celery and truffled balsamic vinegar sauce

128 €

Lobster - blackberry

The lead : consomme jelly, legs, fruits and vegetal leaves

Pearly tail, celery spaghettis and blackberry juice

Roasted claws and creamy coral

110 €

LET YOURSELF BE CAUGHT UP IN FISHING...

Cod fish

Pearly cooked with seaweed

The lead: Melted sea potatoes and “kokotxas” cod cheeks flavoured with bell peppers

The sauce : chicken with lemon tree leaf

90 €

Pike-Perch

Roasted with olive oil and crunchy scales

The lead: creamy salsify cooked in foil paper with orange and verbena

The sauce : red wine

95 €

Sea Scallops

Sautéed with Normandy butter

The lead: warm oysters, sour cucumber with dill

The sauce : clam soup

95 €

...OR BE GUIDED BY OUR MEAT INSPIRATIONS

Shoulder of Lamb (*for 2 persons*)

Melting

The lead: creamy potato with lemon zest, potato and onion from “Cévennes” gratin

The juice : infused with cumin

190 €

Free-range Chicken - Crayfish

The catch: crayfish body and roasted leg

The lead: Swiss chard dusted with grated old Parmesan cheese

The hook: the breast and the claws

Crunchy leaf, acidulated candy and cabernet dressing

135 €

Rabbit

Rabbit from Burgundy with mustard, confit shoulder and roasted rack

The lead: home made linguine and physalis pickles

The juice : amber

85 €

Venison

Roasted fillet breaded with sugared almonds

The lead: quince confit, crisp and purée, Kampot black pepper juice

145 €

We guarantee that our meats are of French origin

THE OPEN SEA

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

Sea Scallops

Sautéed with Normandy butter
The lead: warm oysters, sour cucumber with dill
The sauce : clam soup

Venison

Roasted fillet breaded with sugared almonds
The lead: quince confit, crisp and purée, Kampot black pepper juice

Cheese

Selection matured by Pierre Gay and Bernard Mure-Ravaud

Honey

The touch: red onion marmalade, cottage cheese and berries of Tasmania
The dessert: from chestnut tree, pear and crispy almonds
The delicatie: honeycomb and chocolate

350 €

Our sommelier team suggests a wine pairing with this menu

195 €

THE REEL AS TIME GOES BY

Duck

The lure: green apple jelly, smoked breast, raisins and mustard seeds
Foie gras, grape must with mustard
Dim sum stuffed with the confit leg, cider vinegar broth

Cod fish

Pearly cooked with seaweed
The lead: Melted sea potatoes and “kokotxas” cod cheeks flavoured with bell peppers
The sauce : chicken with lemon tree leaf

Or

Rabbit

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

Jamaya Chocolate

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

195 €

« 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 »

FRANCOIS PERRET *and his team*

...AND ENJOY THE REWARD

Tangerine

The touch: spice jelly, parsley and citrus sugar
The dessert: Mikan wedges, caramelized palmier, fresh cream and Suzette sauce
The delicacies: meringue glazed with tangerine

36 €

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

34 €

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 €

Quince

The touch: a paste served with a quince juice flavoured with pink berries
The dessert: poached, cristalized walnuts, fresh mint and whipped cream
The delicacies: quince jelly with thick cream from Etrez

36 €

François Perret's pairing suggestion: additional 30 €
A glass of Mette's eau de vie with a quince reduction ice cube