
BY CHEF JEAN-RÉMI CAILLON
NEW YEARS MENU

THE CAULIFLOWER

Crab and caviar, iodised winter salad

THE SCALLOPS

Roasted with lemon, sea urchins and potato gnocchi

THE GOOSE

"À la royale", foie gras, citrus flavored jus

THE ALBA TRUFFLE

Iced with hazelnuts, cooked salsify salad

THE SERAC

With hazelnuts, apricot and saffron coulis

THE PEAR

Bourdaloue almond, vanilla cream, williamine sauce

650€ per person, excluding drinks.

Allergies and dietary restrictions to be specified when booking



BY CHEF JEAN-RÉMI CAILLON

KIDS MENU

THE CAULIFLOWER

Crab cake and iodised winter salad

THE SCALLOPS

Lemon roast with potato gnocchi

THE PEAR

Bourdaloue almond, vanilla cream, williamine juice

220€ per children, excluding drinks.

Allergies and dietary restrictions to be specified when booking

