

# AS THE LONGING GOES BY

## *The awakening of the palate*

Roasted snow 20€

Cauliflower in a hazelnut crust, cauliflower velouté  
and white chocolate

Soft-cooked egg cloud 22€

Golden-hearted white signature,  
creamy wild mushrooms

Sea dew 24€

Scallop tartare with apple and cucumber, light  
horseradish mousse

## *The season's hearts*

22€ Monkfish fillet  
Low-temperature cooked fillet, juniper essence

36€ Duckling  
Duckling fillet, confit baby onions, cider jus

32€ Roasted veal's filet mignon  
In a herb crust, beetroot variations scented  
with orange blossom

30€ Linguine with octopus  
Octopus tentacles, confit pepper, cognac and  
cuttlefish ink sauce

22€ Gorgonzola risotto  
Rosemary cream and diced pears

All our meat comes from France or the EU  
All prices include VAT and service

# AS THE LONGING GOES BY

## *The hung sweets*

### *The cheeses*

15€

From the Eure and Perche pastures

Frozen yogurt & caramelised pears

18€

Peppered hazelnut lace crêpes  
and oiled honey coulis

### *Pistachio cream choux*

17€

Vanilla ice cream and hot chocolate

### *Apple in three acts*

20€

Tarte Tatin-style apple, buckwheat crisp,  
apple sorbet and cider caramel cream

## *The ending's pieces*

9€

Ice Cider, Cidrerie de Billy, 6cl

9€

Williams Pear Brandy, 4cl

8€

Alsatian Mirabelle Plum Brandy, 4cl

8€

Kopke 10-Year-Old Tawny Port, 6cl

7€

Fir Liqueur, 4cl

9€

Calvados VSOP, aged 4 years in oak barrels, 4cl

All prices include VAT and service

# A POEM IN 7 VERSES

## *The dishes' whispers*

### Woodland foam

Hazelnut ajoblanco and marinated mussels

### Sea dew

Scallop tartare with apple and cucumber,  
light horseradish mousse

### Roasted snow

Cauliflower in a hazelnut crust, cauliflower velouté  
and white chocolate

### Soft-cooked egg cloud

Golden-hearted white signature,  
creamy wild mushrooms

### Monkfish fillet

Low-temperature cooked fillet, juniper essence

### Duckling

Duckling fillet, confit baby onions, cider jus

### Apple in three acts

Tarte Tatin-style apple, buckwheat crisp, apple sorbet  
and cider caramel cream

110€

Food & Wine Pairings +45€

Aged cheese platter +15€