

# cuisine passion légère<sup>©</sup>

## le sucre

GOTHIK !  
black is beautiful  
Périgord truffle : Noir Orange Valrhona 53% : sepia  
greek yoghurt 25

Jerusalem artichoke milk cream  
pear Salpicon : walnut paper  
cèpe - ice cold - 25

pistachio flan  
Parmesan : blood orange  
tamarind & pumpkin 25

La Grande Parade des Desserts  
cuisine passion légère<sup>©</sup> 60

relish Victoria pineapple : apple : mango : banana  
old Rum Martinique  
raw Muscovado sponge : wood ice cream 25

## les fromages

raw milk cheese  
Maitre Bernard Antony 35

## la carte

### entrée

CLAY : STONES : SLICES  
Foie @ FALCO 2011  
yoghurt powder : red fruits fluid & fennelseeds extract 44

land & ocean on : off  
rabbit flavoured with Advieh spice - cooked sous vide -  
Gillardeau oyster M4 / Nashi & chocolate turf  
apple tarragon 55

octopus - roasted in nut butter -  
beetroot : fig  
radicchio & marjoram 46

roasted duck foie gras à la Teppanyaki  
Bouillabaisse sago : pear yoghurt - spicy -  
Shiitake & water chestnut - steamed in aluminium foil - 48

pumpkin spaghetti  
potatoe ice cream BF15  
ham juice : warm Périgord truffle Mousseline 46

### plat

codfish  
pistachio Basmati « Panna Cotta »  
rose hip flavour : Bouillon vegetables à la Esterhazy 60

pike perch  
red cabbage juice : citrus pumpkin Concassée  
Shimeji & lukewarm vinaigrette 66

sole from a small boat Vendée  
crunchy crust of pork - spicy -  
pomegranate : sauerkraut tapioca : bay leaf 88

veal heart Limousin : Département Corrèze / Copacabana style  
heart of palm : red onion : avocado : lychee : Harissa : olive  
melon & goats milk cream 55

wild hare Sologne : central France  
saddle cooked in vakuum & traditional jugged hare  
quince gel : fennel artichoke Brandade  
anchovis mayonnaise 55

duck Miéral  
breast & crumble from the skin  
brussels sprouts cream / raspberry jelly : segments : Malto  
rice paper rolls / Sake & black pudding 60

## les mets préférés

minced Jerusalem artichoke - lukewarm-  
poached beef marrow : pear salpicon  
nut alga soil  
caviar Prunier Héritage 99

blue fin tuna Otoro : the belly  
dried tongue of veal : jasmin orange fluid  
black salsify pineapple cream  
vanilla soft ice cream - without sugar - 66

Langoustine Ceviche  
green mango : celery  
frozen Lardo flakes & chinese parsley  
horseradish ice cream 50

turbot from the Bretagne : Darne - center cut -  
lamb's lettuce : coconut  
vitamin C & mustard seed 110

meat for adepts & experts  
private Selection : Morgan Ranch / Nebraska

Wagyu Beef à la Teppanyaki : cut of the shoulder  
Victoria pineapple : savory  
Gamberoni cracker flavoured with lime : jalapeños : menthol  
Périgord truffle base 77

Wagyu Beef 60 hours smoothly cooked Brisket  
egg yolk 68/40  
celeriac cream flavoured with tarragon  
bean juice Chop Suey : passion fruit garlic 88



Peter Maria Schnurr