

cuisine passion légère[©]

le sucre

Pure jaune
inspiration by Louis Vuitton été 2010
yellow peach / corn / saffron / rape oil / egg yolk / yellow lentils 28

Cantaloupe melon / liquorice / honeystones
young peas - raw & creamy -
Brie de Meaux 22

Tutti Frutti all fruits !!!
grated courgette - raw - & Jalapeños
camomile ice ceam 22

la grande parade des desserts
cuisine passion légère[©] 55

blueberries & Whisky Glenmorangie Madeira Wood Finish
Caramélia couverture Valrhona 34 %
celery root 24

les fromages

raw milk cheese
Maître Bernard Antony 35

la carte

entrée

Rocky Foie @ Falco duck foie gras nouvelle création été 2010
cold smoked Bouillon & lemon zest
cream of Aiguillette beans / sardine sorbet / apple blossoms 39

Bison Macaron steak à l'Americaine
sour cherry / verbena / mustard Sablé
roasted onions & Périgord truffle tapenade 55

tofu à la menthe & Gillardeau oyster M4
fragrance: carrots / Thai chive / Macadamia
poached duck foie gras stock of almond milk / grapefruit / lavender 48

octopus - strong roasted -
lychee / green tea / Mumbai cream
marinated saddle of beef Hereford Beef 21 days matured on the bone 42

summer summer summer!!!
vegetables / herbs / sprouts / fruits
spicy&mild&crispy&soft&cold&hot&fluid&raw
soy lime ice cream 39

plat

coalfish - Lieu jaune - de ligne
coriander / crispbread
white turnip & Sake 49

wild salmon - King Salmon - Alaska
Bison Carpaccio - façon Giuseppe Cipriani -
lettuce / hazelnut cous cous / carrots
French dressing marinated with mint oil & old rum Martinique 55

langoustines from Guilvinec - glassy grilled -
goat milk cream / eucalyptus soil / sliced fennel
yellow peach / iced smoke oil 66

quail Département Drôme
sunflower seed paste / ox marrow & vitamin C
Victoria pineapple - grilled -
flavours of Morocco 49

Garimori Iberico pork « Secreto »
- strongly grilled on coconut coal -
dried tomato extract / roasted white cabbage
oyster mango Salsa & tarragon 49

ox breast filled with morels Chianina beef
damson fluid
pak choi - cooked in meat juice -
cinnamon Hummus & raisin Yoghurt 55

les mets préférés

langoustine "Annika Maria" 2006
Granny Smith / Lardo / Crème fraîche
Caviar Prunier Héritage 99

smoked eel Sandwich
cantaloupe melon / garden cucumber / raspberry jelly
5 herbs Yoghurt
hazelnut ice cream - without sugar - 50

rice paper rolls comme à Ho-Chi-Minh-city
spider crab
mangosteen Salpicon / cabbage / avocado crumble
bacon & poached egg of quail
condensed milk / harissa / Tahiti vanilla 50

halibut - cooked sous vide -
artichoke coconut Brandade / sour date
spinach cream & Périgord truffle 55

venison
blackberry / Pain perdu - to spoon -
white onion cream / lime
Lardo di Collonata 60

meat for adepts & experts
Wagyu beef à la Teppanyaki
cut of the shoulder / private selection

beetroot - marinated with Cornichons & Pul Biper -
picked Feta / tomato seeds Green Zebra 77



Peter Maria Schnurr