

# À LA CARTE

## STARTERS

**Stuffed macaronis**, black truffle, celeriac and duck foie gras « en gratin » - 110€

**Souffléed zucchini flowers**, Monalisa potatoes, fresh almonds, olive oil and truffle broth - 45€

**Poached egg**, woodland mushrooms, wild asparagus, morel mushrooms cappuccino - 62€

**Saint Germain avocado**, grilled scarlet red king prawns, lemon verbena juice - 78€

**Osetra Prestige Caviar**, buckwheat blinis - starting 110€ for 20gr

## FISH

**Braised fished bass**, imperial caviar, sea potatoes smoked over beech wood - 120€

**New-Burg blue lobster**, grilled white asparagus - 95€

**Poached turbot**, roasted artichokes « poivrade », fine mousse sauce - 98€

## MEAT

**Beef tournedos Rossini**, salad with aromatic herbs - 85€

**André Malraux squab**, French-style garden peas - 78€

**Duck with orange**, caramelized chicory - 170€ for 2 persons

## CHEESE

**Selection of fines cheeses** by Claire Griffon - 30€

## DESSERTS

**Crepes Suzette**, flamed with Grand Marnier - 35€

**60% Peruvian chocolate**, fine leaves of chocolate with a point of sea-salt - 35€

**Fontainebleau**, with wild strawberries, buckwheat crumble and gariguet strawberry sorbet - 35€