

# À LA CARTE

## STARTERS

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

**Souffléed zucchini flowers**, Monalisa potatoes, fresh hazelnuts, olive oil and truffle broth

**Poached egg**, cooked and raw woodland mushrooms , morel mushrooms cappuccino

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

**Osetra Prestige Caviar**, buckwheat blinis

## FISH

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

**New-Burg blue lobster**, caramelized field tomatoes, grilled fennel

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

## MEAT

**Beef tournedos Rossini**, salad with aromatic herbs

**André Malraux squab**, carrots and chanterelle mushrooms

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

## CHEESE

**Selection of fines cheeses** by Claire Griffon

## DESSERTS

**Crepes Suzette**, flamed with Grand Marnier

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

**Vacherin**, vine peach, blancmange, verbena Chantilly and “full fruit” sorbet

**Granita of Green chartreuse** , raspberries in fine jelly, petals of roses, ice cream with rose water