Hors-d'œuvres

<i>In an aromatic broth Crab in delicate gelée of Daïkon turnip, Foam of lovage and warm claw</i>	<i>57</i>
<i>Slightly smoked</i> <i>Mr. Cailloux's cucumber in Gravlax,</i> <i>Iced timbale with the last summer tomatoes</i>	37
<i>In a warm oven</i> Delicate tartlet of cepes mushrooms, Thin green beans with praline-hazelnuts	<i>75</i>
Lasserre spirit Macaroni gratin with artichoke and black truffles	90



We guarantee our meat comes exclusively from France. Info on all allergens present on our menu are at your disposal in the waiting room. 15% tax and service included - net prices in euros

Main Courses

On blackcurrant shoots Blue lobster from Loctudy, France, with berries, Cream of red cabbage with black garlic, pressed juice
Slowly poached White turbot flesh on his milk, Sauce of celtuce salad with Oscietre caviar
In a nacro

Cod fish aiguillettes, coco beans from Paimpol extraction with sage, caramelized tomatoes and capers

Roasted in a pan Chicken from La Cour d'Armoise, smoked glazed turnips, Bouillon linked with buckwheat butter and Kombu seaweed

Fleurée of salt and épigramme of lamb
Saddle of baby lamb and steamed chanterelles mushrooms
Delicate and crunchy "Arlettes" of potatoes iodized

Ullialelai	
Beef tenderloin and beetroot with cacao dressing,	
Real juice	

In concentrated milk	
Groose filets with peated barley,	
Home-made linguine with dried year	st

Desserts

85

Minute Foam

95	Chocolate from Peru "60% cocoa" Thin slices of salted leaf	2
110	Pan-fried on fire Mr. Ragon's yellow plums with creamy honey and lemon caviar, Viognier sorbet	2
67	Stewed and raw Mr. Baud's figs cooked with red fruits, Goat's milk sorbet in delicate crunchy gavotte	2
77	Lasserre spirit Crepe Suzette flamed at your table	3
<i>78</i>		

Cheeses Selection of fine cheeses	2.

Degustation menu		
n six courses	190	
Vith wine pairing	350	