



## Our Degustation Menus

### LA TOILE BLANCHE 195<sup>€</sup>

9 COURSES

### L'IMPRESSIONNISTE 175<sup>€</sup>

7 COURSES

### À LA PLUME 145<sup>€</sup>

5 COURSES

### L'ARTISTE 95<sup>€</sup>

4 COURSES

SERVED AT LUNCH / WEEK-END AND BANK HOLIDAYS EXCLUDED

## Our wine pairings

3 GLASSES OF 10CL – 55<sup>€</sup> CLASSIC | 75<sup>€</sup> PRESTIGE

5 GLASSES OF 8CL - 75<sup>€</sup> CLASSIC | 100<sup>€</sup> PRESTIGE

7 GLASSES OF 6CL - 85<sup>€</sup> CLASSIC | 120<sup>€</sup> PRESTIGE

MEAT ORIGIN : FR / UE

FOR YOUR INFORMATION AND ACCORDING TO THE DECREE 2015-47 OF THE 17TH APRIL 2015,  
PLEASE NOTE THAT OUR DISHES MAY CONTAIN ALERGENS.

NET PRICES – INCLUDING SERVICE

## Our Menu

### BEET SALAD

CHILDHOOD MEMORY ...



### PARIS MUSHROOMS ROSE

SCALLOPS | SALSIFY



### NORWAY LOBSTER

RICE | CARDAMOM | CAVIAR



### POTATO CAKE

RIVER FISH | FISH EGGS

### LOCAL & SUSTAINABLE FISHING

SWEET POTATOES | NUTS | LECHE DE TIGRE



### RABBIT CHARTREUSE

CABBAGE



### CAMEMBERT

IN A LIGHT EMULSION



### LOVAGE

BITTER ALMONDS | CITRUS



### JERUSALEM ARTICHOKE

PEAR | PARSLEY