

The Art Nouveau of cooking
discovering unknown lands

To honor this legendary place and its woodwork imagined by the artist Majorelle, it was necessary to create a cuisine that is sufficiently delicate and vegetal but also impactful. A modern vision of nature. The relevant encounter of well-known products sublimated by unexpected flavors and spices...

As many escapes the Chef offers
for a transcended nature.

LIST

our menu suggestions

○
4-COURSE MENU
• 120€

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5-COURSE MENU
• 150€

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7-COURSE MENU
• 200€

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5-COURSE
CAVIAR MENU
• 300€

MENUS ARE SERVED FOR ALL GUESTS.
Our menus can be accompanied by a wine pairing
imagined by our Chef Sommelier. We invite you to contact our team
to know about it.

MENU of
our creations

Caviar menu
our selection on request

Zucchini from Roland Rigault
fermented and textured, ash goat cheese and
Genmaicha tea, savory and herb vinegar

55€

Beetroot from Une ferme du Perche 60€
candied and concentrated, creamy juice with
Manakara bay, juniper, oxalis and sorrel

Tomato from Simone's garden 85€
overripe pursha citrus candied in tomato water
fine parmesan shortbread
white cheese ice-cream and smoked cypress

Langoustine and Caviar 115€
served raw, smoked cream
bergamot and Tasmanian pepper leaf

red Mullet and Malawi smoked tea 85€
mushrooms, red algae and trout eggs
trumpet broth, kombu and burnt lemon paste

Poultry from le Perche 75€
myrtle, heart of fennel from Val d'Oise
sabayon verjuice, and mint Milly-la-forêt

Langoustine 120€
tomato broth with Mexican tarragon
tomato candies glazed with fir buds

**Beef AllHerbe from le Perche
and caviar** 130€
matured with Katsuobushi
samphire béarnaise and celeriac chips

Leeks and caviar 115€
seabream just marinated and nasturtium
creamy broth with ginger

Cheese trolley 30€
Selection from Ile-de-France

wild Strawberries 30€
baba with old rum and rooibos
savory and smoked vanilla cream

Millot Chocolate from Madagascar 30€
blueberry and creamy marjoram
blackcurrant pepper