

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€

○
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.

WINTER
our creations

Caviar menu
our selection on request

Beetroot from Roland Rigault
candied and concentrated, creamy juice with
Manakara berries, juniper, oxalis and sorrel

60€

Black truffle & chicory
roasted & caramelized
bitter salad and plantain

95€

Crab and Buddha's hand
cauliflower, green cardamom and lemon thyme

70€

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

115€

John-Dory
shellfish broth with Hogweed butter
roasted Brussels sprouts and lemon cedrat

90€

Squab and myrtle
tender onions, leaf oil, and Likouala pepper

85€

exploded Scallop
mushroom velvet with Gédéo coffee and Tasmanian
berries, Melanosporum truffle, and black garlic

98€

Veal «feuille à feuille» & Caviar
sea lettuce
swiss chard with green coastal pepper

115€

Leeks and Caviar
seabream just marinated and nasturtium
creamy broth with ginger

115€

Cheese trolley
Selection from Ile-de-France

30€

Yellow wine Baba
chesnut ice cream
walnut praliné

30€

Limono-medica Cedrat
buttermilk, tangy sorbet with yarrow
(Achillea millefolium)