

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€

○  
5-COURSE MENU  
• 150€

○  
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.

SPRING  
our creations

Caviar menu  
our selection on request

Artichoke from Val d'Oise  
roasted with Timut pepper limequat  
basilic thai broth

60€

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

70€

Green Asparagus  
marinated with Agastache,  
creamy yaourt with «Dunes» berry  
Clem & Ju's kiwi

60€

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

115€

white Asparagus & razor clams  
with Meyer lemon  
shellfish broth hogweed butter

85€

Aged Monkfish  
hawthorn and miso Broth  
fresh pointed cabbage with horseradish

80€

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

115€

120-day Poultry from Perche region  
verjus sabayon and mimosa flowers  
brassicaceae cooked on the barbecue

75€

Veal «feuille à feuille» & Caviar  
sea lettuce, samphire  
spinachs with green coastal pepper

115€

Cheese trolley  
Selection from Ile-de-France

30€

Nasturtium  
green coffee ice cream  
Kalingo chocolate mousse and Cubèbe pepper

30€

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

30€