

CHEF
Hugo Bourny

&

Marie-Jeanne Ramel
RESTAURANT MANAGER

Sylvain Coujon
PASTRY CHEF

Romuald Ravillon
CHEF SOMMELIER

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.

Many thanks to our producers and partners

so attached to their land: Roland, Arnaud, Claude, Laurent, Marie, Stéphanie
Nicolas, Fabrice, Etienne and Perrine, Mathieu, Gauthier... thanks to them : everything becomes possible!

LIST

our menu suggestions

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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.



SPRING our creations

Caviar menu our selection on request

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

60€

green Asparagus & Agastache
yogurt infused with ma Khaen pepper
locally-grown kiwi

60€

Noa Cucumber & Caviar
raw cuttlefish, lovage and green cardamom

95€

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

115€

white Asparagus & shellfish
roasted and trout roe eggs
shellfish juice with hogweed butter

85€

Lamb & herbs
marinated in Chartreuse, sweet peas
braised pods and young spruce shoots

85€

Aged Monkfish
hawthorn and miso Broth
fresh pointed cabbage with horseradish

80€

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

115€

Leeks
seabream just marinated and nasturtium
creamy broth with ginger

75€

Cheese trolley
Selection from Ile-de-France

30€

Nasturtium
green coffee ice cream
Kalingo chocolate mousse and Cubèbe pepper

30€

Strawberries
Floating Island Style
Cécile's Mint and Ginger

30€