

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, Clem & Ju
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.



SUMMER our creations

Caviar menu our selection on request

Artichoke from Val d'Oise

roasted with Timut pepper, kumquat
basilic thai broth

60€

smoked Tuna with vanilla

served raw, iced geranium broth
tomatoes and cherries

75€

Noa Cucumber & Caviar

raw cuttlefish, lovage and green cardamom

95€

Langoustine & Caviar

served raw, smoked cream
bergamot and Tasmanian pepper leaf

115€

Leeks

line-caught sea bream flame-seared, served raw
nasturtiums, frothy ginger broth

75€

Lamb & herbs

marinated with Chartreuse, stew of green beans
from Val d'Oise and young spruce shoots

85€

Brill

perfumed with marjoram, zucchini
clams and genmaicha

85€

Veal «feuille à feuille» & Caviar

sea lettuces, samphire
and green pepper «des Côtes»

115€

Red Mullet

barbecued, fennel and anise flavors
Gochugaru pepper and offal condiment

70€

Veal sweetbread

sautéed in a pan
grilled eggplant and fermented apricot
Oabika, red pepper and Kuki Hojicha

90€

Cheese trolley

Selection from Ile-de-France

30€

Nasturtium

green coffee ice cream
Kalingo chocolate mousse and Cubèbe pepper

30€

Rhubarb

almond spread and meadowsweet
Wiri wiri chili

30€