



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.



PRICES IN EUROS INCLUDING TAX, SERVICE INCLUDED. MENU EXCLUDING DRINKS. HOMEMADE DISHES. MEAT AND FISH: ORIGIN FRANCE
THE LIST OF ALLERGENS IS AVAILABLE ON REQUEST.

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€

Brill
perfumed with marjoram, zucchini
clams and genmaicha

85€

Red Mullet
barbecued, fennel and anise flavors
Gochugaru pepper and offal condiment

70€

Veal «feuille à feuille» & Caviar
sea lettuces, samphire
and green pepper «des Côtes»

115€

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€

Fig
black rice ice cream
Nama sage crémeux and Tasmanian pepper berry

30€

Rhubarb
almond spread and meadowsweet
Wiri wiri chili

30€