

## 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.

## our menu suggestions

4-COURSE MENU 5
• 120€

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.







## our creations

## Caviar menu our selection on request

Beetroot from Roland Rigault candied and concentrated, creamy juice with Manakara bay, juniper, oxalis and sorrel	55€	SMOKECI TUNA WITH VANIIIA served raw, iced geranium broth cherry tomatoes from Une Ferme du Perche	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 maigre flame-seared, served raw nasturtiums, frothy ginger broth	75€	Vol Sovillo Sovillo S China	115€.
Red Mullet barbecued, fennel and anise flavors Gochugaru pepper and offal condiment	70€	Veal «feuille à feuille» & Caviar spinach with green pepper «des Côtes» and samphire  Pigeonneau & sloe berries	75€
Langoustine barbecued swiss chard with lemon	95€	tenders onions, fig leaf and la Likouala pepper	750

Cheese trolley

Selection from Ile-de-France

Aromatic broth with seaweed and Milly-la-Forêt mint

black rice ice cream

30€

30€

30€

Nama sage crémeux and Tasmanian pepper berry

Rhubarb

almond spread and meadowsweet

Wiri wiri chili