

UNE CUISINE

Naturaliste

INTEMPORELLE ...

Retour des champs – amuse-bouche, starter, main, dessert & petits fours – 195 €

Jour de fête – amuse-bouche, 2 starters & main or starter & 2 mains, dessert & p.f. – 235 €

Palais enchanté – amuse-bouche, 2 starters, 2 mains, dessert & petits fours – 265 €

Freshly Baked Croissant Whirl
Onion & Truffle Consommé



Home-Made Goose Foie Gras Smoked in Aromates 
Peppery Aspic
Black Truffle Toast

•
Tsarina Egg with Caviar, Dressed in the Shell 
Chaud Froid of Potato, Seafaring Soldiers

•
Pearly Scallop Carpaccio
Crispy Scampi Roll

•
Creamy Farmhouse Egg on the Embers
Royal Purée of Sunchoke, Shallot & Truffle
Roots & Herbs Tempura

•
Soft Pillow of Morrels, Truffle and Wild Mushrooms 
A Grand Classique



Beautiful Pyrénées Trout « in Papillote »
Lime and Potato Broth, Young Vegetables

•
«Fishermen's Finest» Sole
Spider Crab & Sea Weed Buttery Sauce
«Jewel» Young Potatoes

•
Lobster, Lightly Smoked in the Hearth 
Country-Style Sweet Onion
(15 € extra)

•
Mandarin's Sugar-Roasted Young Duck
Bergamot Broth & Citrus Soufflé

•
Wood Fired Beef & Foie Gras
Penja Pepper Marinade
Pommes Soufflées

•
A la Royale Meatpie of Pigeon and Duck, 
Cherries & Perfect Juice

**Exceptionnal Cheeses
(30 € extra)**



**EXQUISITE ENTREMETS
FROM TIMES GONE BY**

Breathtaking Garden Verbena Soufflé 



**White Peach on Verbena Ice Cream,
Coulis of Eugénie Raspberries** 



**Marquis de Béchamel Soft Cake,
with Melted Rhubarb Ice Cream** 



**Sumptuous Chocolate Millefeuille, Salt & Pepper
Bittersweet Chicory Sabayon** 



**Grapefruit Silky French Toast
Almond Gossamer**



**The Tree of Delights
«One Bite» Treats**



**Michel Guérard's Grands Classics
are indicated with this charming crown.**

October 2020