

APPETIZERS

FRESH SALAD GREENS,
ARTICHOKES, DATTERINI TOMATO CONFIT, FENNEL,
POACHED EGG, PASSIONFRUIT SAUCE

€ 10,00

SHRIMP THERMIDOR,
DIJON MUSTARD, SHALLOTS, MADEIRA,
NORMANDY CREAM, SPINACH, PARMESAN CHEESE

€ 12,00

CATCH OF THE DAY POKE,
AVOCADO, SHIMEJI MUSHROOMS, PICKLED PEPPERS,
YUZU SAUCE, SESAME, GINGER, CILANTRO

€ 14,00

NORMANDIE BRIE TEMPURA,
ACACIA HONEY, PERNOD, GRANNY SMITH APPLES,
CELERY, TARRAGON, PASSIONFRUIT SAUCE

€ 14,00

SCOTTISH SCALLOPS,
PARSNIP PURÉE, CHORIZO CHUTNEY, KALE, MUSSEL CHOWDER

€ 15,00

BEEF TARTARE,
MIXED GREENS, CONFIT GARLIC AIOLI, LEMON-BREAD BRUSCHETTA,
PECORINO-CHEESE CREAM, CORNICHONS, CAPERS, COGNAC

€ 17,00

OX-TAIL CONSOMMÉ,
POTATO GNOCCHI, VEGETABLE FRICASSEE,
SESAME OIL, CILANTRO, MADEIRA

€ 18,00

MOTTRA STERLET CAVIAR,
TOASTED BRIOCHE, QUAIL EGGS, CRÈME FRAÎCHE

€ 60,00

MAIN COURSES

PASTA GENOVESE, BURRATA DI BUFALA,
ANCHOVIES, WALNUTS, BASIL PESTO, PARMESAN CHEESE
€ 17,00

ARTICHOKE RISOTTO,
ACQUERELLO RICE, VEGETABLE BROTH, DATTERINI TOMATOES,
SEASONAL VEGETABLES, PARMESAN CHEESE, SAFFRON
€ 18,00

MOTTRA STURGEON FILLET,
BEAN RÉMOULADE, KING-TRUMPET AND OYSTER MUSHROOMS,
MUSHROOM DASHI CONSOMMÉ
€ 19,00

LAMB RUMP STEAK, AUBERGINE CAPONATA, BABA GANOUSH,
MEDITERRANEAN HERBS, SICILIAN TOMATOES, SAGE
€ 21,00

GRILLED TUNA SASHIMI,
PAK CHOI, FENNEL, OLIVE TAPÉNADE, CHILI, MINICARROTS,
GRANNY SMITH APPLES, POMEGRANATE SAUCE
€ 22,00

VENISON WELLINGTON, MASHED POTATOES,
KING-TRUMPET MUSHROOMS, PORT-WINE SAUCE
€ 27,00

AUSTRALIAN WAGYU BEEF BURGER,
FOIE GRAS, FIG AND ONION CHUTNEY, FOURME D'AMBERT CHEESE,
HOMEMADE MAYONNAISE, ARUGULA, TRIPLE COOKED CHIPS
€ 30,00

AUSTRALIAN WAGYU BEEF BAVETTE STEAK,
STEW BONE, KALE, GREEN PEPPERCORN SAUCE,
TRIPLE COOKED CHIPS
€ 32,00

AGED STEAK WITH SEASONAL ACCOMPANIMENTS
(PLEASE INQUIRE YOUR WAITER ABOUT THE CURRENT OFFER)

SIDE DISHES

€ 8,00

GRILLED FENNEL WITH FRESH SPINACH
SMALL-VEGETABLE TEMPURA
ROBUCHON - STYLE MASHED POTATOES

DESSERT

WARM APPLE VOL-AU-VENT,
CARAMEL, QUINCE, SEA BUCKTHORN CREAM,
WHITE CHOCOLATE, VANILLA ICE-CREAM
€ 8,00

PISTACHIO MIRROR CAKE,
PRALINE, RASPBERRY CRÉMEUX, RASPBERRY SPONGE
€ 8,00

CRÈME BRÛLÉE TARTLET
SEA BUCKTHORN SORBET, FLAMED WHITE-CHOCOLATE
€ 8,00

MILLE – FEUILLE,
DARK-CHOCOLATE PRALINE, HAZELNUTS,
ALMONDS, MOCHA CREAM
€ 8,00

HOT VALRHONA CHOCOLATE GANACHE,
ORANGE OIL, HONEY ICE-CREAM
€ 8,00

BERGS HOMEMADE ICE-CREAM OR SORBET SELECTION
€ 8,00

SELECTION OF EUROPEAN CHEESES
€ 16,00

FOOD MAY CONTAIN ALLERGENS:
GLUTEN, FISH, SHELLFISH, NUTS, CELERY, SESAME, SOYA, MUSTARD,
EGGS, MILK AND THEIR PRODUCTS, ETC.,
FOR MORE DETAILED INFORMATION PLEASE CONTACT THE WAITER.