HARMONIE

Hand-dived scallop, citrus beurre blanc and Kristal caviar

Jérôme Galis asparagus, wild morel and Arbois wine

Lobster medallion, chicken quenelle with Périgord truffle and homemade semolina pasta

Fillet of Cornish turbot, green pea from Provence and wasabi

Pigeon from
Jean-Jacques Boga,
crapaudine beetroot,
wild garlic and marigold

Assortment of French cheeses

Kumquat variation, pumpkin seed praline and lemon sorbet

Our menu contains allergens.

If you suffer from a food allergy or intolerance please let a member of the restaurant team know upon placing your order.