

# MENU LUNCH

€ 55

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*Burrata cheese*

With tomato and grapefruit salad, basil oil

*Pigeon*

Grilled with black truffle sesame oil

*Pistachio tarte*

With raspberries and blood orange

€ 95

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## Food & wine pairings

Tax included

# MENU

## 4 SEQUENCES

€ 75

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*Burrata cheese*

With tomato and grapefruit salad, basil oil

*Langoustine*

Pan seared, pied bleu mushroom, burdock

*Pigeon*

Grilled with black truffle sesame oil

*Pistachio tarte*

With raspberries and blood orange

€ 135

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### Food & wine pairings

Tax included

# MENU

## 6 SEQUENCES

€ 115

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### *Burrata cheese*

With tomato and grapefruit salad, basil oil

### *Oyster*

Poached with soft oyster shell, white butter sauce with oscietra caviar

### *Crab and artichoke*

Gratin

### *Langoustine*

Pan seared, pied bleu mushroom, burdock

### *Pigeon*

Grilled with black truffle sesame oil

### *Pistachio tarte*

With raspberries and blood orange

€ 210

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## Food & wine pairings

Tax included