

MENU LUNCH

Menu imagined by Victor Mercier

55€

Lentil dahl

French spices, carrot and turmeric foam

Maison Burgaud duck

Turnips and prunes scented with blackcurrant pepper

Gwell, pollen, bergamot

Sudachi, burnt lemon and bitter almond

95€

Food & wine pairings by Raimonds Tomsons

Tax included

MENU

4 SEQUENCES

Menu imagined by Victor Mercier

75€

Lentil dahl

French spices, carrot and turmeric foam

Raw cuttlefish pad thai

Kohlrabi, French peanuts, mint and coriander

Maison Burgaud duck

Turnips and prunes scented with blackcurrant pepper

Gwell, pollen, bergamot

Sudachi, burnt lemon and bitter almond

135€

Food & wine pairings by Raimonds Tomsons

Tax included

MENU

6 SEQUENCES

Menu imagined by Victor Mercier

115 €

Lentil dahl

French spices, carrot and turmeric foam

Raw cuttlefish pad thai

Kohlrabi, French peanuts, mint and coriander

Scallops

Roasted celery sauce, Meyer lemon

Catch of the day, sea urchin, chard

Potato, green butter sauce with champagne and rose geranium

Maison Burgaud duck

Turnips and prunes scented with blackcurrant pepper

Gwell, pollen, bergamot

Sudachi, burnt lemon and bitter almond

210 €

Food & wine pairings by Raimonds Tomsons

Tax included