

Cold Delicacies

"AVEC" SALAD

A mix of fresh greens with virgin olive oil - royal lemon vinaigrette, delicate goat cheese foam, crispy Beluga lentils, tender endives, low - temperature cooked lobster medallion (sous-vide), walnut essence, and leek ash

SCALLOP IN SAFFRON

Succulent scallop, gently seared in olive oil and delicately flambéed with brandy, unveiling its delicate maritime character. Draped in a silky saffron essence of subtle elegance, it is crowned with a crisp veil of caramelized leek, offering a harmonious contrast of textures and flavors

SALMON CURED WITH DILL AND PINK PEPPERCORN

Thin slices of dill and pink peppercorn cured salmon on a velvety smoked eel emulsion. Accompanied by organic vegetables marinated in virgin vinaigrette, and finished with a crispy spiced bread tuile. A delicate composition, balanced in texture and flavor, crafted for refined palates

AVEYRON FOIE GRAS TERRINE

Artisanal foie gras terrine with caramelized pearl onions in Sherry, lightly green apple gel, toasted brioche bread ice cream. Enhanced with a delicate raspberry sauce infused with black and Sichuan pepper, topped with crispy phyllo and poppy seeds. A sophisticated experience, with subtle contrasts and perfect balance



DAIRY
NUTS



SOY
FISH



SULPHITES
GLUTEN FREE



SEEDS



SEAFOOD, MOLLUSKS &
CRUSTACEANS

Dishes are subject to change without prior notice.

Hot Delicacies

LOBSTER CAPPUCCINO WITH SEA ESSENCE AND TRUFFLE



Emulsified lobster bisque enriched with truffle cream, served cappuccino style. Crispy seed tuile and shrimp legs roasted in clarified butter, soft garlic purée, and thyme flower, finished with powdered lobster for a deep and elegant marine flavor

TRADITIONAL FRENCH ONION SOUP AU GRATIN



Classic Parisian style caramelized onion soup, enriched with dark broth and oven gratinated with rustic bread and melted gruyere cheese. Comforting, intense, and deeply aromatic

ESCARGOTS A LA BOURGUIGNONNE



Snails served in their shells Bourguignonne-style, with persillade butter (garlic and fresh parsley) and a subtle hint of anise. A French specialty honoring tradition in its purest form



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Fish and Seafood

KATAIFI LACE SHRIMP



Cardamom honey marinated shrimp wrapped in seafood stew and crispy Kataifi pastry. Served with green curry champagne sauce, scented with dill oil. Accompanied by grilled asparagus and furikake crumble. A tribute to the Indian Ocean

SOUS VIDE WHITE FISH WITH PERNOD AND FENNEL ESSENCE



Sous vide white fish fillet infused with fennel and Pernod, served on refined buttered pea purée. Accompanied by San Marco style lobster sauce and delicate steamed black gnocchi. A soft, aromatic, and elegant dish

JUNIPER STEAM SEAFOOD COCOTTE



Premium seafood shrimp, scallop, octopus, lobster, and soft-shell crab with juniper berry steamed aniseed cabbage. Served with vegetables and a delicate Chardonnay sauce. A generous dish, with the soul of the ocean and the fragrance of the earth

SALMON MEDALLION WITH CRISPY SKIN AU BEURRE ROUGE



Salmon medallion with crispy textured rice skin, served over creamy red wine and goat cheese risotto. Accompanied au beurre rouge sauce and smooth carrot purée. Bold contrasts, deep balance



DAIRY



FISH



SULPHITES



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Meat and Poultry

WELLINGTON FILET



Medium beef filet wrapped in golden puff pastry, with mushroom duxelles, sautéed spinach leaves, serrano ham and stuffed morel. Served with roasted garlic purée and deep meat jus enhanced with black truffle essence. A modern take on a timeless classic

DUCK MAGRET WITH ORANGE AND GRAND MARNIER



Perfectly cooked duck breast over citrus albedo, accompanied by toasted pine nut crumble, roasted red onion petals, fresh orange julienne, fondant potato, and confit red cabbage. Finished with a short duck jus scented with Grand Marnier and bitter orange. A match of sweet, acidic, and subtle notes

BEEF "BOURGUIGNON" NAPOLEON AND LAMB RIBS



Layered interpretation of boeuf bourguignon, assembled as a playful Parmentier Napoleon. Served with thyme-scented lamb ribs, lamb and veal jus, and black truffle oil droplets. A robust, elegant, deeply French dish

SLOW COOKED SHORT RIB WITH FOIE GRAS FOAM



Beef short rib cooked for 18 hours in red wine and aromatic garnish. Served with mashed potatoes, rosemary phyllo crisp, creamy foie gras foam, and a bouquet of baby vegetables. A tribute to technique, time, and intensity

NORMANDY STYLE PORK BELLY, GRANDMA'S HOME



Beer and cider marinated pork belly, slow cooked to tender perfection, accompanied by butter- and lavender honey-glazed apples. Sautéed wild mushrooms, Avec-style lentils, and a creamy Dijon mustard-reduced cooking sauce. A dish that harmonizes rusticity and refinement



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Vegetarian, Gluten free & Vegan Options

MISO BUTTER BRAISED LETTUCE HEARTS



Delicately braised lettuce hearts in miso-infused butter, served with soft black garlic purée and red onion compote. A balance of umami and subtle sweetness

BRAISED ENDIVE TATIN TART



Tatin-style tart made with braised endives in concentrated vegetable jus, accompanied by a light roasted lettuce emulsion. A plant-based interpretation with texture and freshness

MARINATED AND SMOKED CAULIFLOWER



Cauliflower marinated in fine herbs and gently smoked, served with beet hummus and a crispy lentil sprout topping that adds contrast and character

CARROT AND ASPARAGUS VEGETABLE TERRINE



Delicate terrine of carrot and asparagus, accompanied by fresh seaweed, concentrated vegetable jus, and a silky curry cream that wraps the dish in aromatic depth



DAIRY



GLUTEN FREE



EGG



VEGAN



VEGETARIAN

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Sweet Delicacies

70% DARK CHOCOLATE WHIPPED GANACHE



Airy 70% dark chocolate ganache atop a light joconde sponge. Accompanied by coffee-infused buttercream, topped with fresh raspberry caviar. Balanced in texture, intensity, and freshness

ROYAL LEMON CREAM



Smooth lemon cream with cardamom-scented reconstructed sable, dehydrated meringue. Decorated with delicate semi-spheres that add texture and visual elegance

VANILLA CRÈME BRÛLÉE



Classic French-style crème brûlée with a perfectly caramelized top and silky natural vanilla texture. A timeless, comforting dessert

FINE APPLE TART



Caramelized thin apple tart with delicately golden shortcrust pastry and a subtle glaze to enhance the fresh fruit. Simple presentation, elegant flavor

PEAR MILLE FEUILLE AND SORBET



Delicate layers of crispy phyllo pastry served with refreshing pear sorbet. Presented with white wine infused pear gel, candied pear bites. A dessert that subtly combines textures and favors

COCOA AND HAZELNUT CUSTARD



Creamy cocoa and hazelnut custard that enhances the toasted notes of cocoa, served with a smooth and creamy blackberry ice cream that adds a touch of acidity



DAIRY



NUTS



EGG



VEGAN



GLUTEN FREE



SUGAR FREE

Dishes are subject to change without prior notice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase the risk of foodborne illness and is at the discretion of the consumer
Please inform your server if you have any allergies, dietary restrictions, or alimentary intolerance.



Your well-being is our priority. We encourage you to choose healthy options during your stay and explore nutritious and delicious dishes at our restaurant.



