



À LA CARTE

APPETIZERS

Foie gras en torchon « Rougié » | 35

Mackerel bottarga - seaweed bread - Jerusalem artichoke and samphire

Tuna carpaccio | 36

Citrus and black garlic - dried bonito consommé

Egg « La Canne Blanche » | 35

Hay-smoked - caviar - samphire - parsley - potato espuma - egg yolk confit with Champagne vinegar

Saint Jacques, Périgord truffle, kohlrabi | 38

Collard cabbage with conifer vinegar - celery and miso jus

Sweetbreads | 48

Ziti gratin stuffed with truffle - Louis d'Or

MAIN DISHES

Kego Farm partridge | 62

Truffle under the skin - hay-infused - apple, fig and foie gras - partridge jus - eggnog - celeriac tatin - celery and sweet garlic ice cream

AAA Beef | 67

Artichoke cream - black garlic jus - mushroom variations - artichoke - foie gras barigoule sauce

Summer flounder | 64

Poached in lemon balm milk and prosecco, sea urchin and Kaviari caviar - Jerusalem artichoke pithiviers

Lamb | 58

Black trumpet mushrooms and black garlic

Tortellini | 48

Celeriac composition - miso - black trumpet mushrooms

Extra foie gras 70g - \$20

DISCOVERY MENU

The Chef proposes the 7- course discovery menu | \$190

Wine pairing (optional)

6 glasses | \$125

**Must be selected for the whole table*



Executive Chef: Benjamin Patrier

Sous Chef: Sébastien Bordeleau

To thank the work of our talented chefs, we have implemented a kitchen fee on the invoices.

Thank you for your understanding.