



Restaurant Week 2024

HORS D'OEUVRES

TERRINE A LA MAISON pate of pork and duck, kumquat confit, pistachio 32

ONIONS NANCY roast allium dip, pommes soufflé 28
+ osetra caviar supplement 50

STURGEON CHARLEMAGNE smoked sturgeon, crème fraîche, obsidian caviar MP
30g | 50g

FIRST COURSE

SALAD "CHINOISE" bitter greens, sesame, satsuma, lace of "chicken rôti"

RABBIT DROWNED IN WINE mirepoix, lardons, tagliatelle, beef marrow

TASMANIAN SEA TROUT nigori sake, juniper, dill emulsion

SIGNATURE OF THE MAISON

"T.F.C." 96 | 20g 225

MAIN COURSE

SALMON & CEDAR king ora salmon, basil nage

DODINE DE VOLAILLE truffles, sauce champagne

LE B. BURGER d'affinois, red wine caramelized onion

DESSERTS

GATEAU AUX CHOCOLAT almond praline, espresso, almond oil

"BERRIES & CREAM" strawberry-passionfruit sherbet, crème two ways

MADELEINES