

L U R I R A P H A È L

GASTRONOMIC EXPERIENCE

145.

OUR TRADITIONS

Venison and oyster tartar, parsnip,
sturgeon fish cake and siberian caviar

FERMENTATIONS

Hamachi tuna, lacto-fermented red plums,
kombucha, blackberry and beet dressing

Yellow plum and foie gras crumble,
black walnut and linden honey

VEGGIE

Eggs scramble espuma, brioche bread,
green onions and fresh black truffle

HARVEST

Cod Cheek, sauerkraut, jerusalem artichoke,
rosemary white butter

Braised lamb ravioli, loin and thigh ballotine,
squash meat juice, wild mushroom

CLASSICS

French toast, “black corn” butter cream,
popcorn and cilantro ice cream

Chocolate sphere, praline mousse, maple chantilly
and creamy chocolate hazelnuts

L U R I
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PERSONALIZED MENU

110.

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