

## The Art Nouveau of cooking discovering unknown lands

To honor this legendary place and its woodwork imagined by the artist Majorelle, it was necessary to create a cuisine that is sufficiently delicate and vegetal but also impactful. A modern vision of nature. The relevant meeting of well-known products sublimated by unexpected flavors and spices...

As many escapes the Chef offers for a transcended nature.

Hugo Bourny

LE CHEF

Marie-Jeanne Ramel

RESTAURANT MANAGER

Sylvain Goujon

PASTRY CHEF

Michel le Meur

CHEF SOMMELIER



### 5-COURSE MENU

·150€



### CAVIAR MENU

5-course ·300€

## OUR CAVIAR SELECTION

SERVIS ON ICE WITH BLINIS AND RAW-SMOKED CREAM, 30G

Sturia, Primeur Baeri	·80€
Sturia, Beluga français	·245€
Kaviari, Oscière Prestige	·100€
Kaviari, Kristal	·100€
Petrossian, Schrenki-Dauricus	·140€
N25, Hybrid-Dauricus	·90-120€
N25, Schrenkii	·100€ - 140€
N25, Kaluga	·145€-160
N25, Oscière	·100-130€



## MENU of our creations

### rainbow Trout from Yvelines

served raw, celtuce lettuce,  
lemon balm and Batak berry

75€

### noa Cucumber from Ile de France and line-caught meagre

just grilled and served raw  
matcha, fennel flower and fermented juice

85€

### pineapple Tomato

overripe pursha citrus candied in tomato water  
fine parmesan shortbread  
white cheese ice-cream and smoked cypress

85€

### Langoustine and Caviar

served raw, smoked cream  
bergamot and Tasmanian pepper leaf

115€

### seared Leeks from Laurent Berrurier and caviar

marinated sea bream and nasturtium  
creamy broth with ginger

105€

### Poultry from le Perche and myrtle

green beans from Val d'Oise and pollen  
sabayon with smoked butter verjus

85€

### matured and smoked Monkfish

hawthorn and miso broth  
oxheart cabbage refreshed with horseradish

85€

### Beef from Ile de France and Caviar

matured with Katsuobushi  
Béarnaise and celeriac chips

130€

### Langoustine

beetroot, seaweed and cherry consommé  
fresh almonds, tarragon and plum-almond oil

125€

### wild Strawberries

baba with old rum and rooibos  
savory and smoked vanilla cream

40€

### Cheese trolley

Selection from Ile-de-France

30€

### Andoa Chocolate and mustard leaf

green pepper and Milly-la-Fôret mint ice cream, ga-  
nache whipped with jasmine tea

40€

## Thanks to our producers and partners

so attached to their land: Roland, Arnaud, Claude, Laurent, Marie, Stéphanie  
Nicolas, Fabrice, Etienne and Perrine, Mathieu, Gauthier...  
thanks to them : everything becomes possible!