

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 encounter of well-known products sublimated by unexpected flavors and spices...

As many escapes the Chef offers
for a transcended nature.

LIST

our menu suggestions

○
4-COURSE MENU
• 120€

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5-COURSE MENU
• 150€

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7-COURSE MENU
• 200€

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5-COURSE
CAVIAR MENU
• 300€

MENUS ARE SERVED FOR ALL GUESTS.
Our menus can be accompanied by a wine pairing
imagined by our Chef Sommelier. We invite you to contact our team
to know about it.

FALL
our creations

Caviar menu
our selection on request

Beetroot from Une ferme du Perche 60€ candied and concentrated, creamy juice with Manakara bay, juniper, oxalis and sorrel	Sea urchin from Brittany 85€ in a natural and ice cream form green mikan, Kuki Hojicha and toasted rice
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Oyster n°2 from Brittany 65€ fermented radishes radish top ice cream and lovage	Langoustine and Caviar 115€ served raw, smoked cream bergamot and Tasmanian pepper leaf
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red Mullet and Malawi smoked tea 85€ mushrooms, red algae and trout eggs trumpet broth, kombu and burnt lemon paste	Poultry from le Perche 75€ myrtle, heart of fennel from Val d'Oise sabayon verjuice, and mint Milly-la-forêt
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Scallops «exploded» 85€ Mexican lemon cabbage oil with Bolovens pepper	Pigeonneau & sloe berries 85€ tenders onions, fig leaf and la Likouala pepper
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Leeks and caviar 115€ seabream just marinated and nasturtium creamy broth with ginger	Beef AllHerbe from le Perche & caviar 130€ matured with Katsuobushi samphire béarnaise and celeriac chips
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Cheese trolley 30€ Selection from Ile-de-France	Yellow wine Baba 30€ chestnut ice cream, walnut praliné
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Millot chocolate from Madagascar 30€ blackberry and creamy marjoram blackcurrant pepper
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