

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€

○
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 Roland Rigault
candied and concentrated, creamy juice with
Manakara bay, juniper, oxalis and sorrel

60€

Sea urchin from Brittany
in a natural and ice cream form
green mikan, Kuki Hojicha and toasted rice

85€

Oyster n°2 from Brittany
fermented radishes
radish top ice cream and lovage

65€

Langoustine and Caviar
served raw, smoked cream
bergamot and Tasmanian pepper leaf

115€

red Mullet and Malawi smoked tea
mushrooms, red algae and trout eggs
trumpet broth, kombu and burnt lemon paste

85€

Pigeonneau & sloe berries
tenders onions, fig leaf and la Likouala pepper

85€

Scallops «exploded»
Mexican lemon
cabbage oil with Bolovens pepper

85€

Beef All'Herbe from le Perche
& caviar
matured with Katsuobushi
samphire béarnaise and celeriac chips

130€

Leeks and caviar
seabream just marinated and nasturtium
creamy broth with ginger

115€

Cheese trolley
Selection from Ile-de-France

30€

Yellow wine Baba
chestnut ice cream, walnut praliné

30€

Millot chocolate from Madagascar
blackberry and creamy marjoram
blackcurrant pepper

30€