

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 berries, juniper, oxalis and sorrel

60€

Sea urchin from Brittany
in a natural and ice cream form
green mikan, 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€

John-Dory
shellfish broth with Hogweed butter
roasted Brussels sprouts and citron cédrat

90€

Squab & sloe berries
tenders onions and la Likouala pepper

85€

exploded Scallop
mushroom velvet with Cédéo coffee and Tasmanian
berries, Melanosporum truffle, and black garlic

98€

Beef All'Herbe from le Perche
& caviar

130€

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

115€

matured and Katsuo-bushi, seaweed,
samphire béarnaise and celeriac chips

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€