

CRISTAL ROOM

BY *Olivia Sophie*



À LA CARTE

Minimum 2 courses per guest

STARTERS

TOMATO TARTELETTE

geranium and longjing beurre blanc
Petrossian Daurenki Tsar Imperial

588

EBI CHAWANMUSHI AND CAVIAR

kiwi and winter melon
impregnated with marigold and tarragon

688

LES BERLINGOTS ASP ©*

pasta parcels filled with 24 months *Comté fondue*
champignons de Paris consommé flavoured with Oolong
and smoked vanilla

488

JERUSALEM ARTICHOKE

crispy lardo and black truffle
sabayon flavoured with juniper berries and cinnamon

688

FROM THE SEA

SCOTTISH KING SCALLOP

cooked meunière
coral cream, Madras curry and saké

688

BRITTANY RED MULLET

cooked over charcoal
beurre rouge flavoured with assam and buddha amacha

788

FROM THE LAND

AVEYRON LAMB

marinated with orange blossom
plant wall flavoured with Amaretto and lamb jus

888

BRESSE PIGEON*

smoked with eucalyptus and stuffed with *foie gras*
pigeon jus infused with Lapsang Souchong *pommes soufflées*

988 serving 2 guests

DESSERTS

LE MILLEFEUILLE BLANC

chantilly infused with sweetclover
Pale ale and grilled bread tuiles

288

HERBACEOUS CHOCOLATE

mace cloud, tarragon ice cream
pesto and basil tuile

248

GREEN MONOCHROME

kiwi suffused with shiso
matcha and pisacchio cloud

248

MANGO

Infused with *geranium*
crispy tuile with pink peppercorn

238