

CRISTAL ROOM

BY

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MICHELIN
GUIDE
2026

À LA CARTE

Minimum 2 courses per guest

STARTERS

CHINESE PEAS

geranium rosat, sake lees
Gyokuro and Petrossian Daurenki caviar
588

LES BERLINGOTS ASP ©

pasta parcels filled with 24 months comté cheese fondue
onions *consommé* flavoured with lavender and smoked vanilla
488

MATSUTAKE FROM YUNNAN

smoked with rosemary
kombu confit and Douglass pine
588

EBI CHAWANMUSHI AND CAVIAR

kiwi and winter melon
infused with marigold and tarragon
688

FROM THE SEA

BRITTANY BLUE LOBSTER

cooked over ember
bisque infused with cognac and tonka beans
888

JAPANESE KINMEDAI

cooked over charcoal
sabayon suffused with bay leaves and pink peppercorn
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

geranium *chantilly*, candied ginger
genmaicha *crèmeux* and crispy *tuiles*
288

HERBACEOUS CHOCOLATE

Andoa mousse flavoured with mint
crunchy cocoa and coconut pudding
248

FIGS FROM SOLLIÈS

coffee *crèmeux*, marigold ice cream
crunchy fig leaf
248

PINEAPPLE VACHERIN

herbal sorbet, matcha and pistachio cloud
lovage *tuiles* and meringues
248