

CRISTAL ROOM

BY *Oline Sophie*



À LA CARTE

Minimum 2 courses per guest

STARTERS

FARMHOUSE FIG LEAF

French green beans suffused with spiced honey,
verbena and spruce tips

388

LES BERLINGOTS ASP ©

pasta parcels filled with goat cheese
tomatoes *consommé* flavoured with mace

488

CHINESE PEAS FROM YUNNAN

geranium rosat, sake lees
Gyokuro and Petrossian Daurenki caviar

588

EBI CHAWANMUSHI AND CAVIAR

kiwi and winter melon
impregnated with marigold and tarragon

688

FROM THE SEA

BRITTANY BLUE LOBSTER

cooked over ember
bisque infused with cognac and tonka beans

888

GLAZED 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 *crèmeux*, tarragon ice cream
basil pesto and crispy *tuile*

248

APRICOT FROM PROVENCE

almond cream infused with sobacha
caramel *crèmeux* and white beer cloud

248

THE STRAWBERRY "SOUVENIR D'ÉTÉ"

Gyokuro *crèmeux*, yogurt cloud
strawberry vinaigrette suffused with geranium

248