

THE CHEESES

selection of matured cheese | bernard antony

20,000 LBP per person

THE DESSERTS...

classic

soufflé | dark chocolate | vanilla ice cream

26,000 LBP

summer vibes

mango | strawberry | chocolate biscuit | vanilla | strawberry sorbet

22,000 LBP

great traveler

sablé breton | passion fruit | mango | coconut sorbet

22,000 LBP

laser cut

praline-hazelnut | chocolate | raspberry

22,000 LBP

black temptation

chocolate | espelette pepper | chocolate sorbet

22,000 LBP

like a tiramisu

18,000 LBP

homemade sorbets

18,000 LBP

BURGUNDY

V.052

the business menu

129,000 LBP

"tsar-cut" salmon | lettuce | citrus

grilled beef hanger steak | grenaille potato

praline-hazelnut | chocolate | raspberry

the premier cru menu

235,000 LBP

hamachi | horseradish

tuna | puffed rice

the chef's surprise

grilled turbot | red rice | zucchini | basil

wagyu mb6 "tajima" slightly grilled | mushroom | salsify | miso

selection of matured cheese | bernard antony

sablé breton | passion fruit | mango | coconut sorbet

selection of mignardises

the grand cru menu

370,000 LBP

hamachi | horseradish

langoustine | spiced cabbage

saint-jacques scallop | feuilleté | onion

black cod | "soba" noodles | shiitake | japanese-style infusion

the chef's surprise

grilled short ribs | leek | mushroom

selection of matured cheese | bernard antony

chocolate | espelette pepper | chocolate sorbet

selection of mignardises

THE GREAT CLASSICS...

TASTING COURSES

joselito

jamón ibérico de bellota
66,000 LBP

refinement

saint-jacques scallop | feuilleté | onion
46,000 LBP

secret

hamachi | horseradish
48,000 LBP

a must

frog legs | sage | wild garlic | cauliflower
45,000 LBP

garden-fresh

organic herb salad | crunchy vegetables
36,000 LBP

MAIN COURSES

noble

grilled turbot | red rice | zucchini | basil
120,000 LBP

japan

black cod | "soba" noodles | shiitake | japanese-style infusion
120,000 LBP

classic

wagyu mb6 "tajima" slightly grilled | celery
86,000 LBP / 130,000 LBP

green

grass-fed mb4+ beef fillet | mushroom
120,000 LBP

CREATIVITY THROUGH THE SEASONS

TASTING COURSES

zesty

radicchio | asparagus | avocado | artichoke | pecorino | mimolette
39,000 LBP

anna karenina

"tsar-cut" salmon | lettuce | citrus
45,000 LBP

slow cooking

quail legs | carrot | soy
42,000 LBP

reverso

langoustine | spiced cabbage
66,000 LBP

the "amuse" menu

market arrivals | "you & the chef"
192,000 LBP

MAIN COURSES

tradition

ox cheek | crunchy vegetables | roots
87,000 LBP

old school

soft-boiled egg | girolle mushroom
87,000 LBP

atlantic

line-caught sea bass | spinach | artichoke
105,000 LBP

authentic

grilled short ribs | leek | mushroom
114,000 LBP