

VIE

SET MENU

TASTE OF VIE

3 snacks and 4 courses 650 pp

To be ordered by the entire table

Sentinelle oysters no. 05 with unripe apple juice and coriander
Crispy Jerusalem artichokes with almond cream and chili crunch
Onion toast with Iberico ham

Kalix roe, creme fraiche and fermented potato bread
Fried cabbage with gooseberries and scallop
Autumn garden greens with grilled Onglet and sauce Jus
Almond cake with salted caramel and vanilla ice cream

WINE MENU

650 pp

NV Champagne Brut, Souvenir Seloisse – Pajon
2022 Chablis Premier cru Fourchaume Domaine Jean Defaix
2019 Riesling 'Estate' Alsace Famillie Hugel
2016 Moulin à Vent Philippe Pacalet
10 Ans Pineau des Charentes Blanc Vieille Reserve Or

Filtrered water, still and sparkling, included

A LA CARTE

SNACKS

Olives 45
Salted Marcona almonds with green herbs 55
Pickled late summer greens 50
Crispy Jerusalem artichokes with almond cream and chili crunch 60
Sentinelle oysters no. 05 with unripe apple juice and coriander pcs 45
Onion toast with Iberico ham 65
Grilled sourdough bread with salted butter 45

LIGHT DISHES

Raw Hamachi with mild chili, citrus and endive 140
Beef tartare with mustard, watercress and salted flower buds 135
Kalix roe, creme fraiche and fermented potato bread 200
Up your serving with 30 gr. Rossini Black Label 450

GREENS

Autumn garden greens 100
Green salad with aromatic herbs and kefir 85
Radicchio with beetroot, walnut and maple syrup 95
Fried cabbage with gooseberries and herbs 95
Crushed crispy potatoes with mayonnaise 75

MEAT & FISH

Good for sharing

Grilled Onglet with sauce Jus 190
Codfish with creamy sauce 240
Grilled lobster with foamy bisque 300
Large format serving, ask the waiter Market price

DESSERT & CHEESE

Selection of cheeses with malted shortbread and compote 140
Mille-feuille with chocolate, cream and wild blueberries 145
Almond cake with salted caramel and vanilla ice cream 125
Raspberry sorbet and hibiscus 70