



## **chef's tasting menu**

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### **Agrume du Moment**

*Spring Citrus, Foie Gras, Caramelized Confiture*

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### **Asperge Blanche**

*White Asparagus from Provence, Smoked Yogurt, Spring Herbs, Blanc-Manger, Caviar*

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### **Riz "Koshihikari"**

*Japanese Rice folded with Sea Urchin "like a Risotto", Miso-Marinated Scallop*

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*additional course upon request +45*

### **Foie Gras**

*Seared, Cumin-Kissed Heirloom Carrots, Blood Orange, Nepalese Timut Pepper*

*additional suggested wine pairing +35*

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### **Maquereau**

*Sawara Spanish Mackerel, "Cherry Blossom Grenobloise", Herb Purée, Charred Gem Lettuce*

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### **Agneau Printanier**

*Lamb Chop "En Crepinette", Navarin in a Parsley Crêpe, Black Garlic, Ramps Infused Lamb Jus*

*Or*

*upon request +35*

### **Veau du Périgord**

*Roasted Tender Veal Loin, Asparagus, Stuffed Morel, Crispy Sweetbread Nuggets, Calvados Veal Jus*

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### **Miel Safrané**

*Saffron and Honey Foam, Fermented Honey Ice Cream, Citrus Granite*

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### **Mont Blanc à la Truffe**

*Truffle Meringue, Japanese Chestnut Cream, Black Truffle Ice Cream*

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### **Petits Fours**

225

Wine Pairing 165

Reserve Pairing 315

Non-Alcoholic Beverage Pairing 70

*Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*