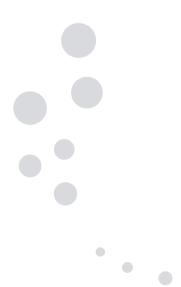
LE CHANTECLER





MEDITERRANEAN SEA BASS AND NORMANDY OYSTERS

in tartare, lemon cream and Sologne caviar 98ϵ

ROASTED PUMPKIN

Piedmont hazelnuts, truffled pecorino foam and ancient wheat crispy bread

41€

SEASONAL MUSHROOMS

candied wild duck and arugula

42€

PEARLY COD

fondant Jerusalem artichokes, $\label{eq:Japanese pearls lemon balm butter } 52 \varepsilon$

THE HARE À LA ROYALE

 $celeriac, \, chestnuts, \, watercress \, farfalles \, \, and \, \, horseradish$

110€

JERSIAN BEEF

black olives from Nice, anchovies and artichokes $$81\epsilon$$

Our refinements

Cheeses' cart refined by M. Nery at "La fromagerie du carré d'or" 25ϵ

Our delicacies

COMICE PEAR

crispy arlette refreshed by a Tonka bean ice cream 25ϵ

CHAMPSOLEIL OLIVE OIL

 $local\ orange\ blossom\ water\ cr\'emeux,$ fine leaves of Venezuelian chocolate pure origin 36ε

THE PERSIMMON FROM GOLF-JUAN

with sakura vinegar, crispy tile and puffed rice 25ϵ

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L'éveil des sens

ROASTED PUMPKIN

Piedmont hazelnuts, truffled pecorino foam and ancient wheat crispy bread

PEARLY COD

fondant Jerusalem artichokes, Japanese pearls lemon balm butter

COMICE PEAR

crispy arlette refreshed by a Tonka bean ice cream

110 € per person, excluding drinks

Pairing food and wine with a discovery of 3 glasses from here and elsewhere selected by our

Head Sommelier Florian Guilloteau

Supplement 75 € per person

Cheese suggestion 25 €

Le chant des saveurs

MEDITERRANEAN SEA BASS AND NORMANDY OYSTERS

in tartare, lemon cream and Sologne caviar

THE CELERIAC FROM CHRISTOPHE LATOUR

honey and Ethiopian coffee glazed vegetable steamed bread with celeriac leaves

PEARLY COD

 $fondant\ Jerusalem\ artichokes,\ Japanese\ pearls\ lemon\ balm\ butter$

THE WILD DUCK

Braised red cabbage from Risso sisters, juniper and kumquat condiments

COMICE PEAR

crispy arlette refreshed by a Tonka bean ice cream

OR

CHAMPSOLEIL OLIVE OIL

local orange blossom water crémeux, fine leaves of Venezuelian chocolate pure origin

150 € per person, excluding drinks

Pairing food and wine with a discovery of 4 glasses from here and elsewhere selected by our Head Sommelier Florian Guilloteau

Supplement 100 € per person

Cheese suggestion 25 €

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Les secrets de Virginie

surprises, 8 Acts

190 € per person, excluding drinks

Pairing food and wine with a discovery of 5 glasses from here and elsewhere selected by our Head Sommelier Florian Guilloteau

Supplement 120 € per person

La Madeleine de Proust

Up to 12

ROASTED PUMPKIN

Piedmont hazelnuts, truffled pecorino foam and ancient wheat crispy bread

PEARLY COD FISH FILET

 $seas on al\ vegetables$

OR

JERSIAN BEEF

potatoes and vegetables

CHOCOLATE & CARAMEL

light and delicate foam

OR

ICED NEGRESCO DOME

vanilla and strawberry

55 € per person, excluding drinks

