

COCKTAILS

L'Harmonieux 12

(Saké, Hendrick's, cordial de sureau, eau de camomille, concombre)

Martini Poivre Noir 11
(Vodka, lime, sucre, poivre fin moulu)

French Kiss 14
(Bombay, sureau, pamplemousse rose, lavande, cidre effervescent)

Aurora Borealis 12
(Ungava, amer lim'tonik, thé du Labrador, sirop de romarin)

Golden dragon 15
(Eau de vie de poire, saké, poires, cardamone, sirop de gingembre)

MENU

Oysters on ice

Shallot saffron 6/16 12/30

Agnolotti, eggplant et smoked ricotta cheese,
vegetables glace de viande 15

Homemade gnocchis stuffed with goat cheese,
yellow wine, copa, 17

Bison tartar, pickled mushrooms, salt foie gras
4 oz 16 / 8 oz 32

Seared foie gras, apple tree smoked, apple tart 25

Lobster tail, saffron béarnaise,
Fermented vegetable 29

Wagyu beef, Jerusalem artichoke, truffle and marrowbone sauce
(Price is variable according to the piece)

DESSERT

Bergamot chocolat'ea

Chantilly cream, gianduja praline, black chocolate 8

Mapel donuts

Bailey's homemade truffle, sponge toffee 7

TASTING MENU

5 courses with wine 115 Prestige wine 145
5 courses without wine 70

The tasting menu have to be ordered by all the table
Improve your experience, add foie gras 15

A DECADE TO CELEBRATE

3 COURSE MEAL 45

Harmonized with wine + 30

1.

Trout, sesame, flaxseed, avocado

2.

Ash coated beef, oyster emulsion, leek, turnip

3.

Maple donuts, Bailey's homemade truffle, sponge toffee

**This menu will change every month*