

Gamberoni from the Genoa Gulf “Avocado – Shrimps” <i>Grapefruit and gamberoni bisque</i>	47 €
Green Zébra tomato and creamy burratina <i>Pesto, focaccia and rocket salad</i>	39 €
Spider crab with Kristal caviar <i>Artichokes, mimosa condiments and mousseline sauce</i>	65 €
Frogs, fricassee and tempura <i>Chanterelles and mushrooms sauce</i>	43 €
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Large cage-fished langoustines « crispy and marinated » <i>Small peas “A la française” and fresh green vegetables</i>	69 €
Blue lobster roasted with Rothschild family mid-salt butter <i>Mussels and saffran</i>	67 €
Seared line-fished turbot <i>Chanterelles tart, sour razor clams and Rothschild champagne sauce</i>	65 €
Thinly sliced fillet of sea bass <i>Lettuce salad and snails flavoured with parsley and garlic</i>	63 €
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Miéral bresse chicken roasted on the spit <i>Potato's mousseline and traditional vegetables (2 pers. - 1h15 cooking time required)</i>	60 €/pers
The rabbit “Rex” cooked with Meaux mustard <i>Carrots, chanterelles and white beans</i>	51 €/pers
Wagyu beef <i>Seasonnal vegetables and beef jus</i>	98 €
Roasted free-range young pigeon <i>Rat potatoes, caramelized onions and berries sauce</i>	59 €
Roasted veal sweetbread <i>Swiss chard, local beaufort cheese</i>	69 €
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Selection of hard and soft cheeses <i>From the alps and other regions</i>	25 €
Délice de Jeannette from the Trente Arpents farm <i>Fresh apricot and Melba toast</i>	16 €
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Rothschild traditional soufflé <i>Orange granity</i>	25 €
Paris-Brest summer collection 2017	23 €
Freshness of white peach <i>Almond, nougat and ice-tea sorbet</i>	24 €
Chocolate: Gran Couva and Limeira <i>Black cardamom</i>	25 €
Strawberries “wild and charlotte” <i>Fresh mint from our garden</i>	26 €

*The Desserts need time to be prepared
We invited you to order it during your main order*

TASTING MENU. 140 €

Amuse-bouche
Frogs, fricassee and tempura

Green Zébra tomato and creamy burratina
Pesto, focaccia and rocket salad

Large cage-fished langoustines « crispy and marinated »
Small peas "A la française" and fresh green vegetables

Seared line-fished turbot
Chanterelles tart, sour razor clams and Rothschild champagne sauce

Roasted free-range young pigeon
Rat potatoes, caramelized onions and berries sauce

Selection of hard and soft cheeses
From the alps and other regions

Strawberries "wild and charlotte"
Fresh mint from our garden

MENU 1920. 190 €

A gastronomic experience in ten services

DISCOVERY MENU. 95 €

Amuse-bouche
Mussels fricassee with saffron

Gamberoni from the Genoa Gulf "Avocado – Shrimps"
Grapefruit and gamberoni bisque

The rabbit "Rex" cooked with Meaux mustard
Carrots, chanterelles and white beans

Paris-Brest summer collection 2017

Those menus are served for the entire table

Origin of products:

Gamberoni : Italy
Spider Crab : Riec sur Belon
Turbot : Loctudy
Bress chicken : Ain
Veal/Rabbit/Pigeon : France

Blue lobsters : Normandy
Sea bass : Vendée
Beef Wagyu : Japan
Fruits and vegetables : Vergers Saint Eustache

Cheese : Compagnie Fermière, Gaec Val Mont Blanc (Combloux), fromagerie Boujon (Thonon)

*Chef Julien Gatillon, and restaurant manager Olivier Aglave,
assisted by
Anthony Carballo, Jean-Baptiste Doualan, sous-chef and Jérôme Berdelou, pastry chef
Maxime Bastard, maître d'hôtel et Damien Azemar, head sommelier*

We hold at your disposal the list of the allergens in the preparations