



1er SERVICE | 1st COURSE

Sashimi de Hiramasa, yogourt cardamome, prunes au Samos, noisettes
Hiramasa sashimi, cardamom yogurt, prunes marinated with Samos, hazelnuts

2e SERVICE | 2nd COURSE

Crabe des neiges, crevettes nordiques, yuzu, amandes et clémentines
Snow crab, nordic shrimp, yuzu, almond and clementine

3e SERVICE | 3rd COURSE

Poireau "brûlé", crème fraîche et caviar
"Burnt" leek, sour cream and caviar

4e SERVICE | 4th COURSE

Loup de mer grillé, chou-fleur en trois façons, raisins et noisettes
Grilled sea bass, three ways cauliflower, grapes and hazelnuts

5e SERVICE | 5th COURSE

Entremet chocolat blanc, canneberges confites et kirsh
White chocolate entremet, candied cranberry and Kirsh