

« *Plaisirs Vert.tu.eux* »

AS WE MISS THE MOON... I WILL OFFER YOU MY STAR

“COOKED AND REFINED OVER TIME, MY EMOTIONAL DISHES MAKE UP THIS MENU”

ONLY SERVED TO THE ENTIRE TABLE, THANK YOU

SALT FLAKES



AGRIA POTATO MOUSSE WITH SALTED BUTTER, FLOWING QUAIL EGG YOLK

BLACK TRUFFLE LEAVES, SAUTÉED CROSTINI, MEAT SAUCE



FRENCH SOUTHWEST FOIE GRAS WITH SICHUAN PEPPER

COCONUTS, VICTORIA PINEAPPLE MARMALADE, RYE CRISPS



ROCK LOBSTER JUST CAUGHT IN A CITRUS OLIVE OIL

TEXTURE AROUND JERUSALEM ARTICHOKES, CRUSTACEAN NECTAR AND BUTTERMILK



THE FROSTY MOMENT



HEART OF LIGHTLY SMOKED VEAL FILLET SLOW COOKED

AMANDINE POTATO CONFIT, CARAMELIZED ONIONS

MELTING PEAR IN A SPICY SYRUP, WHITE BUTTER SAUCE WITH LIME



BRIE DE MEAUX CHEESE WITH BLACK TRUFFLES AND MASCARPONE



SUGAR FLAKES



WINTER CREATION, ALL IN SWEETNESS ... LET US SURPRISE YOU...



PRICE: 159. -

PLEASE BE AWARE THAT THE LAST ORDERS FOR OUR MENUS ARE 1:15 P.M. AND 9:15P.M.