

NOVEMBER 2021

COD BUÑUELO | GREEN | MELBA | IBÉRICO & MUSHROOM
SMOKED TROUT & ROE | LARDO & ANCHOVY | PUMPKIN HUMUS
RED GAMBAS MURASAKI UNI | VERBENA | YUZU | PINE NUT &
WASABI | **BRESSE AGED DUCK** | TARTARE | EGG DRESSING
MUSHROOM GARUM | BERRIES | **SOURDOUGH BREAD** &
AVOCADO BUTTER | **ORGANIC LEEK** | TAHINI | SUMAC
SESAME | PINE ESSENCE | TERRINE | PLANKTON SPAGHETTI A
LA CHITARRA | **TUSCANY WHITE TRUFFLE NORWAY SCALLOP**
CABBAGE | KIMCHI | CHORIZO | MUSSELS POTATOES | CREME
| **BEEF TONGUE** | DEVIL SAUCE | WILD MUSHROOMS PEAR
ESCABECHE | IBERICO | **CRAPAUDINE BEETROOT** | TOASTED
PEANUT | PERIGOURDINE SAUCE | BLACK TRUFFLE | **TURBOT**
PILPIL | GIROLLES | SEAWEED | **SEA BREAM** | LEMON | ANKIMO
SAUCE | KAMPOT RICE | SOFRITO | **WAGYU GRASS-FED DRY**
AGED 40D | POTATO FOIL | "SAVORA" MUSTARD | **CHEESE**
COURSE | FRÈRES MARCHAND SELECTION | HONEY | **CANADA**
APPLE TART | WOOD-FIRED | POMEGRANATE SORBET
CONFERENCE PEAR | 70% PERU CHOCOLATE | SAGE | LONG
PEPPER SYRUP

Each season we remember the past and evolve to the future.
Our cooking honours products and wood-fire with a fresh approach
and no frontiers.
Remy Lefebvre

PUMPKIN HUMUS

PAPRIKA OIL | PUMPKIN SEEDS

BABAGANOUSH

OLIVES | MANOUCHE

FALAFEL

TAHINI | ZAHATAR OIL | MINT LEAVES

BEEF KOFTA

SHAWARMA | HUMUS | MUSHROOM | MOLASSES

CARROT

ZAHATAR | LABNEH

BAKLAVA

DRY FRUIT | HONEY