La Carte

“Green-style” eel fillet, lightly smoked and “ Maison Agrumes Schaller ” grapefruit marmalade	94€
« L’Insolite » – the king of the Alsatian forests, served as a tartare, Oscietre caviar “Maison Kaviari”	20gr – 150€ 40gr – 250€
Small perch fillets from Lake Geneva by ‘l’Ami Éric’, served with a sauce made from rare grape-seed oil	96€
Arctic char from the Cévennes, pearly cooked in beeswax, warm vinaigrette of fir buds and lemon-scented carrot	105€
Whitefish fillets from fast-flowing waters with beef marrow, garlic, lemon and Bresse chicken jus	99€

La Carte

Scottish grouse Pithiviers,
with fir and the juices from a whisky malt stew 115€

Young chamois medallion from our own hunts,
fir, fermented red fruits,
oxidized mushrooms and a delicate milky purée 115€

Hare from the Beauce Region, “à la Royale”
- Pink-cooked hare loin, gamberoni and celery stalk jus
- Slice of hare prepared “à la Royale”
- Hare shoulder, “Sénateur Couteaux” style
- Vegetables served as condiments 140€

« Une Chimère » wild feathers,
charcoal-grilled, ash-roasted truffle

A second course featuring the briny notes of caviar and souffléed apple
(served for two people) 145€/pers