

CRISTAL ROOM

BY *Olivia Sophie*



À LA CARTE

Minimum 2 courses per guest

STARTERS

CHINESE PEAS FROM YUNNAN

*geranium rosat, sake lees
Gyokuro and Petrossian Daurenki caviar*

588

EBI CHAWANMUSHI AND CAVIAR

*kiwi and winter melon
infused with marigold and tarragon*

688

LES BERLINGOTS ASP ©*

*pasta parcels filled with 24 months Comté fondue
champignons de Paris consommé flavoured with Oolong
and smoked vanilla*

488

WHITE ASPARAGUS FROM MALAUQUES

*morel and crispy lardo
sabayon flavoured with coffee and Madras curry*

788

FROM THE SEA

BRITTANY BLUE LOBSTER

*cooked over ember
bisque infused with cognac and tonka beans*

888

GLAZED RED MULLET

*cooked over charcoal
beurre rouge flavoured with assam and buddha amacha*

788

FROM THE LAND

AVEYRON LAMB

*marinated with orange blossom
plant wall flavoured with Amaretto and lamb jus*

888

BRESSE PIGEON*

*smoked with eucalyptus and stuffed with foie gras
pigeon jus infused with Lapsang Souchong, pommes soufflées*

988 serving 2 guests

DESSERTS

LE MILLEFEUILLE BLANC

*chantilly infused with sweetclover
Pale ale and grilled bread tuiles*

288

HERBACEOUS CHOCOLATE

*mace crèmeux, tarragon ice cream
basil pesto and crispy tuile*

248

VERDANT KIWI

*infused with shiso, pistachio biscuit
and matcha cloud*

248

MANGO

*infused with geranium
crispy tuile with pink peppercorn*

238