

La cuisine d'alexandre

~ A la carte ~

entrées

Toasted Foie Gras, duck broth, exotic notes

24.00

Kaffir marinated langoustine, sweet potato, watercress

23.00

plats

Normandy Scallops, butternut ravioli, poultry jus

35.00

Zaatar saddle of lamb, ceps, persillade jus

32.00

desserts

Cheese platter of 6 to 7 varieties, raspberry chutney

19.00

Piedmont hazelnut, crunchy meringue, black lemon gel

18.00



bon appetit!

Head chef:
Alexandre Martiano