

La cuisine
d'alexandre

~ A la carte ~

entrées

Toasted Foie Gras, duck broth, exotic notes

24.00

Zeeland oysters, black lemon cream, smoked cucumber

22.00

plats

Roasted John Dory, mousseron, umami broth

32.00

Lacquered sweetbreads, Anna potato, Franche-Comté morels

35.00

desserts

Cheese platter of 6 to 7 varieties, raspberry chutney

19.00

Nuances of milk

18.00



bon appetit!

Head chef:
Alexandre Martiano