

La cuisine **d'alexandre**

~ A la carte ~

entrées

Toasted Foie Gras, duck broth, exotic notes
25

Just cooked langoustine, Jerusalem artichoke, coffee, kaffir
25

plats

Marbled brill, celery ravioli, shallot oil
32

Gasconne veal filet, wild porcini mushroom, savory gnocchi
32

desserts

Cheese platter, blueberry chutney
19

When chocolate meets wasabi
18



bon appetit!

Head chef:
Alexandre Martiano