

*La cuisine*  
**d'alexandre**

~ A la carte ~

*entrées*

**Toasted foie gras**, exotic duck broth  
25

**Normandy scallops**, glazed red onion, chive oil  
25

*plats*

**Roasted Saint-Pierre**, citrus salsify, Sumac hollandaise sauce  
32

**Saddle of Aveyron lamb**, maple syrup parsnip, wild blackberry  
32

*desserts*

**Cheese platter**, blueberry chutney  
19

**Soft meringue**, acacia honey, yuzu, seaweed  
18



*bon appetit!*

Head chef:  
Alexandre Martiano