



Menu

Tartlet · confit garlic · snail
Hot dog · octopus · black truffle · Parmesan
Vegetable maki · rice · nori · horseradish
Oyster · cuttlefish · caviar
French onion soup
Lacto-fermented turnip
Fish tartlet · caviar · almond
Sea bass · cauliflower · coffee
Poultry · cuttlefish · cuttlefish ink

Dessert

Vanilla Pod by Cedric Grolet

Champagne

2017 – Dom Pérignon – White Luminous

**€190 per person, including two glasses of
Dom Pérignon champagne**

Menu created by Alain Ducasse, Amaury Bouhours, Cedric Grolet,
and their teams.

With the support of our partners : Dom Pérignon & Kaviari.

Prices are net in euros, including VAT and a 5% staff contribution. All our meats are of French origin. Information regarding allergens is available upon request.