



ANNIVERSARY MENU  
*10 years of star*

Scrambled eggs with lobster,  
creamy head juice with Cajun spices



Artichoke soup with pan-seared foie gras,  
black truffle emulsion



Fillet of John Dory simply cooked, smoked tarama,  
potato gnocchi, "beurre blanc" with trout eggs



Pigeon and foie gras in a cereal crust,  
sautéed chanterelles with parsley, veal juice



« Guanaja » chocolate souffled tart, hazelnut praline,  
Bourbon vanilla ice cream