



CANAPÉS
“CHAUD ET FROID”

“VIETNAMESE HOT TEA” (2015)
CHILLI, LEMONGRASS, GINGER, CORIANDER, SOY

THE POLISHED TURD PARADOX: “PICKLED EGG”

“CHARTREUSE” (GREEN & YELLOW)
LOBSTER “BYALDI”, OSCIETRA CAVIAR, SAUCE “QE2”

LA SOUPE: PICK AND LICK; WARHOL’S MONROE 21 (2016)
GAZPACHO, 25 YEAR OLD XIMÉNEZ BALSAMIC MASTIC

ASSIETTE OF MALDIVIAN YELLOWTAIL TUNA
AKAMI CUTS ADDRESSED 3 WAYS, WASABI, AVOCADO, CORIANDER “COULIS”, SHAVED
TOKYO TURNIP, SAUCE “JAPONAIS”

“PEACH MELBA”
MOULARD FOIE GRAS, RASPBERRY, PICKLED WHITE PEACH, RADISH, “TOASTED
NOTES”, YOUNG MIZUNA, BANYULS, SWEET AND SOUR VANILLA SYRUP

LA SALADE: ÉTÉ; “PIMM’S No. 1” (2018)
MACERATED APPLE, COMPRESSED AND DRESSED ENGLISH CUCUMBERS, ORANGE
“PURÉE”, STRAWBERRY, “FROZEN DRESSINGS” OF PIMM’S SUMMER CUP AND MINT

LE CLASSIQUE: “PETITS POIS Á LA FRANÇAIS”
SADDLE OF FRENCH RABBIT, PROSCIUTTO DI PARMA, AGES AND BRAISES OF ROMAINE
LETTUCE, ENGLISH PEAS & WHITE ONIONS

“EGG AND SOLDIERS” (2015)
24 MONTH CAVE AGED MIMOLETTE, WHITE ASPARAGUS, BRIOCHE “MELBA TOAST”
AND FRESH SUMMER TRUFFLES

L’ELIXIR: “WATERMELON” (2009)
CIROC “SLUSH PUPPY”, VALRHONA 70% GRAND CRU “SEEDS” AND HERB “RIND”

“PIÑA COLADA”
HAVANA 7YR OLD “BABA”, COCONUT “SABAYON”, GREY SALT BUTTERSCOTCH, RUM-
BRAISED PINEAPPLE AND “PINEAPPLE GRENADE” SORBET

WHITE CHOCOLATE MATTERS (WCM)
VALRHONA “IVOIRE” 35% COCOA BUTTER CHOCOLATE IN 6 DIFFERENT “MATTERS”,
ALMOND, LAVENDER, HONEY

MIGNARDISES
“CHAUD ET FROID”

This menu may contain the following allergens: Eggs, Peanuts, Nuts (trees), Fish, Cereals containing gluten, Mustard, Celery, Sesame, Milk, Lupin, Soy-beans, Sulphur Dioxide and sulphites.