

# *Prélude gustatif*

## **ALBACORE EN CEVICHE**

Raw bluefin tuna marinated with lime, tangy apple cubes, pomegranate seeds, all enhanced with a light vinaigrette

**16.00**

## **THE EGG IN A CRISPY COAT**

The star of the plate – crisp yet tender – served over a silky hummus cream and fresh vinaigrette

**17.00**

## **GER'S DELIGHTS IN CREAM**

Foie Gras Crème Brûlée, delicately sweet, served with a hint of gingerbread to awaken your taste buds

**18.00**

## **PEARLS OF THE OCEAN**

Succulent scallops, deglazed with Pastis for a subtly aniseed note, then gratinated under a golden, melting sabayon

**17.00**

# Eclats gourmets

## JAMBALAYA

Black rice simmered with Cajun spices, peppers and tomatoes, inspired by the Louisiana bayous. Confit farm-raised chicken thigh, smoked sausage & seared prawns. A generous, festive dish full of character – a gourmet nod to the land of jazz.

**29.00**

## GOURMET WAVES

Crispy line-caught cod fillet  
Creamy short-grain rice, Japanese marinated white cabbage, wakame seaweed  
& lemony beurre blanc sauce

**29.00**

## YELLOW OF PLEASURE

Farm-raised corn-fed chicken supreme, stuffed, with crispy polenta,  
ratatouille-style vegetables & creamy corn sauce

**29.00**

## TARTARE GASCON

### (Chef's Signature Dish)

Beef tartare hand-cut with semi-cooked foie gras, egg yolk,  
green tomato ketchup, toasted hazelnuts, hazelnut oil, and classic tartare condiments.  
Crispy polenta fries and green salad.

**32.00**

## CHAROLAIS BEEF JEWEL

Tournedos Rossini, potato gratin, shiitake mushrooms & velvety Camembert sauce

**37.00**

# Apothéose sucrée

## CHOCOLATE EMBRACE

Just-baked dark Valrhona chocolate cake, Tonka bean molten center, vanilla ice cream.

**13.00**

## FRUITY LACE

Crispy tartlet filled with fresh seasonal fruits, light verbena ganache.

**12.00**

## PASTRY BABA

Citrus baba soaked in amber rum, plant-based whipped mascarpone cream, & ginger-infused syrup.

**12.00**

## PLANT-BASED CREAM

Light verbena-infused panna cotta, poached & candied pears from our garden, and bitter almond crumble

**12.00**

## ICE CREAM OR SORBET

Vanilla, Milk Chocolate, Pistachio  
Raspberry, Mango

**9.00**