

SPECIAL MENU FOR LOUIS XIII

Assortment of breads and pastries with caviar butter

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Seaweed cracker | tuna akami | wasabi ice cream

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Lavash | smoked shiitake | salted kombu | uni

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Breadfruit tortilla | garum aioli

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Marmande tomato declination

Tomato leather | Kaluga hybrid caviar
Feuille de brick | young jackfruit relish | tomato concassé | kaffir lime | caviar
Tomato water smoked in apple wood
Marmande tomato gazpacho | sweet basil sorbet | early harvest picual olive oil

Telmont Réserve Brut NV

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Agnolotti

Foie gras | shrimp farce | fresh truffle | consommé

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Palate Cleanser

Louis XIII

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Ofunato Bay scallops

Abalone liver beurre noisette | parsley root | whey emulsion

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Choice of main course

Slow roasted rack of lamb

Grilled asparagus | anchovy cream | spinach parsley puree | "Thae Po" tamarind jus

Or

Red seabream

Nduja gratin | algue sauce | pumpkin miso | pumpkin and fennel mille feuille

Patrick Jasmin, "La Giroflarie", Côte-Rôtie, Rhone Valley, 2021

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Choice of cheese or dessert

"Lotus blossom"

Poached pear | contexts of lemongrass

Or

Orange fondant inspired by chocolate

65% Madagascar dark chocolate | single malt whiskey crèmeux | espresso ice cream | crunchy coffee beans

Or

Le fromage

5 types of A.O.P cheeses | fresh wild flower honeycomb from Chiang Mai