



Menu Homard bleu 109 €

Amuse-bouche de saison

≈≈≈≈≈≈≈≈≈≈

Entrée

Ravioli de Homard bleu en cappuccino

Blue lobster ravioli in cappuccino

≈≈≈≈≈≈≈≈≈≈

Plat

Homard Bleu entier gratiné au beurre de corail

Whole Blue Lobster gratinated with coral butter

≈≈≈≈≈≈≈≈≈≈

Dessert

Quenelle de chocolat « fleur de Cao » cassis et gingembre

Chocolate quenelle «Cao flower» blackcurrant and ginger