

NUANCES

7 COURSES

Served on Friday, February 14th 2025, excluding drinks

SPIDER CRAB | Turnip, Ginger, Watercress

LOBSTER | Leeks, Yuzu, Seaweed

SCALLOPS | Cauliflower, Bayeux Ham, Truffle

TROU NORMAND | Rosé Champagne, Grapefruit

SOLE | Jerusalem artichoke, caviar

PRE-DESSERT | Buddha Hand, Yogurt

DESSERT | Litchis, guava, cherry blossom

MENU DESIGNED BY MATTHIEU
POULEUR, CHEF OF THE
COLLECTION SAINT-SIMÉON
CUISINES, AND HIS BRIGADE

Net prices, taxes and service included.

All our dishes are homemade and are created on site from gross products.

All our meats are bred and butcher in France.

Allergens and gluten information are available on request.

