

NUANCES

8 COURSES ● 175€

Served until 12.45am for lunch and 8.45pm for dinner

SMOOTH-HOUND Kohlrabi, watercress, lemon caviar	54
LOBSTER Peas, beef jerky, tarragon	82
MOREL White asparagus, cuttlefish, Pommeau	81
SOLE Artichoke, olive, white manure	68
PIGEON Green asparagus, beer, savory	72
CHEESEBOARD Norman matured cheeses	24
PRE-DESSERT	
DESSERT « À la carte » choice	24

MENU DESIGNED BY MATTHIEU

POULEUR, CHEF OF THE COLLECTION

SAINT-SIMÉON CUISINES, AND HIS

BRIGADE

Net prices, taxes and service included.

All our meats are bred and butchered in France.

Allergens and gluten information are available on request.





NUANCES

4 COURSES • 110€

Excluding Saturday night and bank holidays

SMOOTH-HOUND | Kohlrabi, watercress, lemon caviar

PIGEON | Green asparagus, beer, savory

PRE-DESSERT

DESSERT | « À la carte » choice

6 COURSES • 145€

Served until 1.15pm for lunch and 9.15pm for dinner

SMOOTH-HOUND | Kohlrabi, watercress, lemon caviar

SOLE | Artichoke, olive, white manure

PIGEON | Green asparagus, beer, savory

PRE-DESSERT

DESSERT | « À la carte » choice