

NUANCES

8 COURSES • 175€

Served until 12.45am for lunch and 8.45pm for dinner

ROCK SALMON Kohlrabi, watercress, lemon caviar	54
LOBSTER Peas, beef jerky, tarragon	82
MOREL White asparagus, cuttlefish, Pommeau	81
SOLE Artichoke, olive, white nettle	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



NUANCES

4 COURSES • 110€

Excluding Saturday night and bank holidays

ROCK SALMON | 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

ROCK SALMON | Kohlrabi, watercress, lemon caviar

SOLE | Artichoke, olive, white nettle

PIGEON | Green asparagus, beer, savory

PRE-DESSERT

DESSERT | « À la carte » choice