

Guy Martin

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| 'Mi-cuit' duck Foie Gras, pineapple and passion fruit marmelade | 33 |
| Winter garden vegetables, rutabaga purée with Ras el Hanout and vegetable marshmallow | 25 |
| Duck tataki, vegetables stock and grapefruit pepper | 37 |
| Caesar lobster, Roman salad with bacon and herb sauce | 40 |
| Crispy sweetbreads, helianthis purée with Sichuan pepper and sweet turnips | 49 |
| Roasted free-range poultry breast, parsnip stew and tuberous chervil, truffle juice | 45 |
| Sole in a watercress dress, shrimps roasted with butter and Swiss chard gratin | 49 |
| Roasted scallops carrot muslin and shellfish butter sauce | 45 |

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| Selection of fresh and ripened cheeses, toasted bread | 17 |
| Extravagance of three chocolates, black sphere, milk mousse and white ice cream | 25 |
| Iced Tzarina, poached pear, coffee cloud and green tea sorbet | 25 |
| Coconut temptation, coconut blanc-manger, avocado cream and pink grapefruit | 25 |
| « Le Harcourt » in winter night dress, white chocolate chalice, mango and papaya, passion fruit sorbet and ginger biscuit | 30 |

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| Five courses tasting menu including wines pairings | 119 169 |
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Books by Guy Martin :

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| Quotidiens Gourmands | 25 |
| A la carte | 24 |
| Contes et Recettes du monde | 50 |

All of our meat is of French origin

Price in Euros including tax and 15% service charge