

AT

LOBSTER MENU

TO START

Amber jelly,
suspended lobster claws and knuckles,
chilled trumpet zucchini velouté infused with Viking salt,
fine strips of Iberian ham and Sologne caviar.

THEN

Grilled lobster tail with semi-salted butter,
Thermidor sauce,
seasonal garden vegetables.

DESSERT

A dessert of your choice.

LOBSTER MENU

Starter, main course & dessert : 145 € / person.

FOOD & WINE PAIRING

"Symphony" pairing : 65 € / person.

*A different glass of wine accompanying
starter, main course and dessert, in harmony with you.*

CHEESES

A selection of Maison Lemarié's cheeses : 25 € / person.

Prices in euros, all taxes included.

*The list of allergens is available on request.
Alcohol abuse is dangerous for your health.*

Meat : French origin

ÂMA TERRA

