

Menu 45 euros – Without beverages (choices to be made on site)

Sweet-and-sour octopus salad, roasted peanuts

Or

Creamy burrata, zucchini tartare with basil and pine seeds

Fillet of sea bream cooked on the plancha, season vegetables

Or

Fillet of duckling medium-rare-cooked, mashed chestnut with peated whisky

Fontainebleau with nougatine,
granola of peanuts and pistachions, crispy meringue

Or

Michel Rostang's chocolate custard cream

Menu 55 euros – Without beverages (choices to be made on site)

L'Absinthe's Mise en bouche to start with

Small ravioli with langoustine cream sauce

Or

Thinly-minced tuna flavored with soy and grilled sesame,
crispy buckwheat pancake

Fillet of sea bass cooked on the plancha, season vegetables

Or

Piece of roast beef, mashed potatoes

Fontainebleau with nougatine,
granola of peanuts and pistachions, crispy meringue

Or

Michel Rostang's chocolate custard cream

***Optional : 30 euros/pers. Drinks package including a glass of champagne,
¼ bottle of wine, mineral water and coffee.***

