



APPETIZERS

CLASSICS

Salade de Homard

"LE CIRQUE" LOBSTER & AVOCADO SALAD, BLACK TRUFFLE VINAIGRETTE

Hamachi*

YUZU MARINATED YELLOWTAIL,
HAWAIIAN HEART OF PALM, AVOCADO & MANGO

Escargots au Beurre d'Ail

BURGUNDY SNAILS IN GARLIC HERB BUTTER, CROUTONS,
CONFIT TOMATO, PARMA PROSCIUTTO

Risotto du Marché

RISOTTO IN RHYTHM WITH THE SEASON

TRUFFLE SUPPLEMENT MP

WINTER SELECTIONS

Coquilles St. Jacques en Croûte de Noisette

HAZELNUT CRUSTED DIVER SCALLOPS,
APPLE, CARAMELIZED WALNUTS, ENDIVE VELOUTE

Foie Gras Sauté aux Agrumes

SAUTEED SONOMA FOIE GRAS, WHITE CHOCOLATE & RAISIN BRIOCHE,
CITRUS COMPOTE, MANDARIN & ELDERBERRY EMULSION

Tartare de Bœuf*

AUSTRALIAN WAGYU "KOBE" BEEF STEAK TARTARE,
HEIRLOOM TOMATOES, LOTUS CHIPS

Langoustines au Caviar*

CITRUS MARINATED NEW ZEALAND LANGOUSTINES, OSETRA CAVIAR,
TAPIOCA, PASSION FRUIT, APPLE & VODKA GELÉE

SUPPLEMENT 9

Terrine de Foie Gras Poire Belle Hélène

LILLET MARINATED FOIE GRAS TERRINE, POIRE WILLIAMS GELEE,
ALMOND & ORANGE BLOSSOM BAVAROISE, CHOCOLATE NOUGATINE

Le King Crabe en Salade

ALASKAN KING CRAB, SEASONAL VEGETABLE SALAD,
FENNEL & BEETS COULIS, CARTA DI MUSICA

APPETIZERS



MAIN COURSES

CLASSICS

Filet de Loup de Mer
PAUPIETTE OF SEA-BASS, CRISPY POTATOES,
BRAISED LEEKS, PINOT NOIR REDUCTION

Sole "Meunière" *SUPPLEMENT 19*
DOVER SOLE MEUNIERE, POTATO A L'ANGLAISE, GLAZED VEGETABLES

Poulet Rôti Contiser à la Truffe Noire
ORGANIC ROASTED CHICKEN, BLACK TRUFFLE,
MACARONI AU FOIE GRAS

"Blanquette" de Lapin
RABBIT SYMPHONY: RAVIOLI, ROASTED LOIN,
BRAISED LEG WITH CRISPY SPAËTZLES, RIESLING SAUCE

WINTER SELECTIONS

Le Filet de Bœuf Wagyu d'Australie *SUPPLEMENT 45*
AUSTRALIAN A5 "KOBÉ" BEEF TENDERLOIN,
SHALLOT PUREE, POMMES ANNA, BEARNAISE CROQUETTE, BORDELAISE SAUCE

Dos de Saumon Ecosais
"LOCH DUART" SCOTTISH SALMON, PIQUILLO FARCI, PORCINIS,
ROASTED BABY EGGPLANT, POTATO COMPRESSION, BLACK OLIVE SAUCE

Homard du Maine *SUPPLEMENT 9*
BUTTER POACHED MAINE LOBSTER, VITELOTTES, SALSIFY,
TRUMPET MUSHROOM RAGOUT & POTATO EMULSION, TARRAGON SAUCE

Turbot Sauce Barigoule
WILD ATLANTIC TURBOT, ROASTED SUNCHOKES
CHANTERELLES, CELERIAC PUREE, ARTICHOKE CHIPS, BARIGOULE SAUCE

Le Canard de Barbarie
HONEY GLAZED BARBARY DUCK MAGRET, PUMPKIN & DUCK CONFIT PARMENTIER,
ROASTED CHESTNUTS, GRAPES AU FOIE GRAS, POMMES "SOUFFLE", RUBY PORT SAUCE

La Noisette de Chevreuil
WILD VENISON, ROASTED BEETS MILLEFEUILLES, JERUSALEM ARTICHOKEs, POACHED
QUINCE & CRANBERRY COMPOTE, BRAISED RED CABBAGE, CHARTREUSE SAUCE

MAIN COURSES