

# l'Aperté

*Armel Bedouet*

Cadoret Sea oysters, seaweed, beer radish	54.-
Spider crab, White miso, Royal caviar, prawns infused with kaffir lime leaves	64.-
Scallops from the Bay of St Brieuc, granny smith apple, matcha tea, Royal Daurenki caviar	66.-
Sole fillet, celeriac, Richerenches black truffle Noilly Prat butter, black truffle	68.-
Turbot, pan-fried in semi-salted butter, Vegetables of yesteryear, cockles, ponzu poultry jus	72.-
Cod fillet, pancalier cabbage, watercress coulis, Syphon of yellow wine, caramelised onions	64.-
Pigeon breast 'Sélection Valéry Miéral Richerenches black truffle, miso salsify, Pak Choi cabbage	74.-
Rack of Jussy pork chops on the bone Maitaké, sucrine heart, garlic mayonnaise, butternut squash juice	58.-
Supreme of guinea fowl from Dombes, Geneva cardoons, truffles, beef marrow	68.-
Selection of 4 aged cheeses from Mr. Bruand	21.-
Granny Smith apple, citron ganache, almond tuile, yuzu apple	20.-
Pistachio praline pear tart, creamy rooibos tea, williams pear	20.-
Exotic zatar drop, double cream ice cream	20.-

Dans le but d'éviter l'attente, merci de commander les desserts à la carte en début de service au moment de la prise de commande. "Dans le cas contraire, l'attente sera de 15 minutes.