

Marcelle.
V E R C H A N T



DUBLIN BAY PRAWN...

Bait Water, grapefruit, garlic caramel

Raw Lemon, caviar and pepper

Fry Pistachio enokis, coconut-lemon emulsion



ANGLERFISH...

Verbena-scented tail,
Peas and chanterelles,
Aïgo boullido broth



PIGEON...

Thyme roast, Caramelized turnip with spices,
Sweet onions with pink ginger, Peking cabbage

Signature Cocktail

PETIT BEURRE

Bourbon infused with hazelnut butter,
Dulcita Sugar, Angostura Bitters



TOMATOE...

In trompe l'oeil, tomato water completely frosted,
Domaine de l'Oulivie artisanal vinegar



MELON & FENNEL

Vegetable Calisson



CHOCOLATE TOUCH

Creamy texture,
Crunchy, melting meringue

130 € excluding drinks