

JRE Menu Rantree

2 to 6 courses

Fresh wild gamba (1)

watermelon, pickles, verbena

Eel (ESF) (2)

coriander, turnip, duckliver, dashi

Seabream-filet (3)

oyster, leek, quail egg, ham-broth

Wagyu Margon Ranch Tri Tip (4)

eggplant, shiitake, "meloes" onion, porcini sauce

"Anjou" Pigeon (5)

artichoke, corn, celery, jus nature

Cherry (6)

flat-leaved parsley, green apple, pistachio

Menu Rantrée 2 courses (lunch) (1 & 5) € 33,50

Menu Rantrée 3 courses (1,5 & 6) € 44,00

Menu Rantrée 4 courses (1,3,5 & 6) € 59,50

Menu Rantrée 5 courses (without 2) € 72,00

Menu Rantrée 6 courses € 85,00

Cheese instead of dessert € 7,00

Wine-pairing € 8,00 per course

Half glass wine-pairing € 4,00 per course

Non alcohol alternative pairing € 6,00

Changes in the menu may result in a price increase.

If you have diet or allergy requirements, please do inform us.