ANAÏS

FESTIVE À LA CARTE MENU

31 December 2026

Fricassée of Lobster, Foie Gras & Chestnut

Artichoke, Morsels of Yellow Chicken, Chives, Morel Emulsion

38

Cappuccino of Woodland Mushrooms

Poached Quail Egg, Chanterelles,
Melanosporum Black Winter Truffle

22

Suprême of Mediterranean Sea Bass

Croquante of Young Fennel, Beignet of Oyster,
Oscietre Caviar, Velouté of Champagne

85

Pot Roasted Snake River Wagyu 9+ Tenderloin of Beef

Tartlet of Beef Bourguignon, Kaviari Caviar,
Onion À La Française, Bordelaise Sauce

85

Warm Millefeuille of Red Fruit

Sabayon of Kirsch, Mint, Chrystallised Lavender, Gold Leaf

18

SAVOUR THE SEASON

Prices are in Euro and are inclusive of taxes.
Our menu items may contain allergens. For any allergies or special dietary requirements, please inform a member of our team when placing your order.