

MENU A LA CARTE 128€
(One starter, one main and one dessert)

STARTER

RED MULLET

Grilled, artichokes, rouille, fish soup like a game sauce

BEETROOT

Beet sorbet, petal and grape juice vinaigrette 

WHITE ASPARAGUS

Watercress, marjoram and asparagus escabeche with miso

MAIN

TURBOT

Confit, peas, broad beans and shellfish sauce

SWEETBREADS

Stuffed morels, meat jus and wild garlic

GREEN ASPARAGUS

Stuffed morels, peas and mushroom juice 

Cheeses of the area + 10€

DESSERT

CHOCOLATE

Cereal, rice ice cream and hot chocolate 

GRAPEFRUIT

Fresh and candied, Chinese white tea and cream 

STRAWBERRIES

Frozen in their own juice, creamy and herbs sorbet, fermented strawberry juice 

The dishes on the menu may contain one or more of the 14 allergens. A complete list is available upon request. In accordance with current regulations, we inform you of the origin of the meats used in our establishment: • Beef (beef, veal): Origin France, Ireland, Spain • Pork: Origin Spain • Lamb: Origin France and UK • Poultry: Origin France

Prix net en euros, taxes et service compris

LUNCH MENU 65€

With wine pairing 2 glasses 90€

With soft pairing 2 glasses 85€

WHITE ASPARAGUS

Watercress and asparagus escabeche with miso

COD FISH

Wild garlic, granny smith and fish bone sauce

GRAPEFRUIT

Fresh and candied, Chinese white tea and cream

BUSINESS MENU IN 4 COURSES 89€

With 2 glasses of wine or soft, hot drinks and water 115€

ASPARAGUS

On barbecue, hazelnut sabayon and agastache sauce

RED MULLET

Grilled, artichokes, rouille, fish soup like a game sauce

COD FISH

Confit, peas, broad beans and shellfish sauce

Or

BEEF

Stuffed morels, meat jus and wild garlic

GRAPEFRUIT

Fresh and candied, Chinese white tea and cream

Or

CHOCOLATE

Cereal, rice ice cream and hot chocolate

SEA MENU IN 5 COURSES 139€

3 starters, 1 main course and 1 dessert

SIGNATURE MENU IN 7 COURSES 159€

3 starters, 2 main courses and 2 desserts

SEA MENU IN 5 COURSES 139€

(Declinable in vegetarian)

BEETROOT

Beet sorbet, petal and grape juice vinaigrette

ASPARAGUS

On barbecue, hazelnut sabayon and agastache sauce

RED MULLET

Grilled, artichokes, rouille, fish soup like a game sauce

TURBOT

Confit, peas, broad beans and shellfish sauce

STRAWBERRIES

Frozen in their own juice, creamy and herbs sorbet, fermented strawberry juice

SIGNATURE MENU IN 7 COURSES 159€

BEETROOT

Beet sorbet, petal and grape juice vinaigrette

ASPARAGUS

On barbecue, hazelnut sabayon and agastache sauce

RED MULLET

Grilled, artichokes, rouille, fish soup like a game sauce

TURBOT

Confit, peas, broad beans and shellfish sauce

SWEETBREADS

Stuffed morels, meat jus and wild garlic

STRAWBERRIES

Frozen in their own juice, creamy and herbs sorbet, fermented strawberry juice

CHOCOLATE

Cereal, rice ice cream and hot chocolate

Cheeses from the area 10€

Wine pairing 3 glasses 65€

Wine pairing 5 glasses 95€

Soft pairing 4 glasses 60€

Homemade by Nicolas