

MENU

Cooking to the rhythm of the seasons

Starters

SCALLOPS FROM FRENCH COASTS

Citrus marmelade and warm miso mayonnaise

16€

FLAME-GRILLED "ROUGIÉ FOIE GRAS"

Medjoul date condiment and almond milk

17€

Main courses

SQUASH GNOCCHI

Cumin nutmeg, oil and leek siphon

25€

LIGHTLY SEARED ARDÈCHE TROUT

Spinach bechamel and fregola Sarda

28€

POULTRY IN RIGATONI

White truffle juice and pickled radishes

30€

Origin of meat : France

Desserts

FROZEN CHESNUTS

Clementine condiment

13€

VANILLA "BAVAROISE"

White chocolate, almond cookie and passion fruit sorbet

14€

ASSORTMENT OF THREE CHEESES

Home-made jam

12€

The price indicated is in euros, all taxes and service included.