

Seasonal menu
in three sequences (54 € without beverages)**

Game pâté en croûte, foie gras centre, whole grain mustard ice cream

Seared scallops, chicory confit, clementine vinaigrette (suppl. 6€)

Smoked duck breast and roasted leeks, peanut condiment

Pannacotta with parsley mushrooms, parmesan shortbread,

sweet garlic crisp 

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Yuzu-marinated monkfish, cauliflower cream, smoked herring caviar

Arctic char, oyster stew with sea salt, crispy salicornia

Beef steak, Kintoa bacon, heirloom vegetables glazed with Châteaufort honey

Braised sweetbreads, umeboshi plums, simmered turnips (suppl. 6€)

Creamy risotto, roasted onion coulis with sage,

farmhouse Saint-Nectaire cheese 

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Our selection of farmhouse cheeses of the moment (supp 13 €)

Livarot Bavarian cream, pear jelly, spiced cookie (supp 12 €)

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Smoked pepper chocolate fondant, roasted green pistachios, icy whipped cream

Chia seed dessert, brown shortbread biscuits, roasted pineapple

Butternut praline mille-feuille, sour cherry emulsion, hazelnut ice cream

Tonka bean soufflé, caramelised pear, Williams pear infusion (suppl. 6€)

*You can accompany your tasting with a **wine and food pairing** :*

- two glasses (10 cl) : 17 € - three glasses (10 cl) : 24 €
