

Veggie Surprise

three services 52€

Sweet and sour winter radish and root carpaccio

Flamed citrus segments

Leeks—mushrooms—cauliflower velvet

Melba—fine herbs—arugula coulis

Poached quinces

Madeleine — orange — walnut

Inspiration Menu

four services	95€*
five services	105€
six services	125€

Sea urchin—winter radish—grilled pomelo *
Celery cream—trout roe—yuzu

Golden foie gras—Nice zucchini—hazelnut
Melba—pear—Beames de Venise

Scallops—Nice zucchini—butternut
Almond paste—pumpkin-candied lemon ravioli

Catch of the day—monochrom cauliflower*
Roots—meadows—foamed iodized juice

Green collar Duck—banyuls—chocolate *
Cocoa—parnship—cumin—beetroot shortbread

First Sweetness
Cocoa freshness—pecan nuts—dark chocolate 73% espuma

Mango—passion—pistachio—yuzu accord *

These menus can be provided with
A selection of mature cheese (+ 19 €)

Carte

<i>Sea urchin—winter radish—grilled pomelo</i> <i>Celery cream—trout roe—yuzu</i>	35€
<i>Golden foie gras—Nice zucchini—hazelnut</i> <i>Melba—pear—Beames de Venise</i>	34€
<i>Scallops—Nice zucchini—butternut</i> <i>Almond paste—pumpkin-candied lemon ravioli</i>	38€
<i>Catch of the day—monochrom cauliflower</i> <i>Roots—meadows—foamed iodized juice</i>	42€
<i>Green collar Duck—banyuls—chocolate</i> <i>Cocoa—parnship—cumin—beetroot shortbread</i>	42€
<i>Selection of mature cheese</i>	19€
<i>First Sweetness</i> <i>Cocoa freshness—pecan nuts—dark chocolate 73% espuma</i>	18€
<i>Mango—passion—pistachio—yuzu accord</i>	18€