



Easter 2024

Matured seabass caviar
Sea Urchin and salsify
Radish rose, mackerel and horseradish
Mille-fleurs “2022” finger lime
Crispy capers and red tuna ham

*

Grilled langoustine,sage and black garlic
« Taste of combinations »

*

Asparagus cooked between seaweed, vivified oyster
« Memory of a little girl »

*

Turbot fish, fennel
« Saveurs provocantes »
OR
Smokef lamb, stuffed morels
« May history endure »

*

Goat cheese of Saint-Rémy
« Élise the farmer »

*

Frozen pickles from our hills,
« Source of inspiration »

*

Aged vanilla in meringue,citon and chocolate
« To the glory of my father »

*

Ile flottante « our style », pink praline
Caramelized cream, coffee beans
Chocolate, tamarind, red pepper
Buckwheat flower
Dessert water

Menu of 5 creations 200€ excluding drinks



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« Taste of combinations »

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Asparagus cooked between seaweed, vivified oyster
« Memory of a little girl »

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Mussels,Corn and Tsar Imperial caviar
« Unparalleled evidence »

*

Turbot fish, fennel
« Saveurs provocantes »

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Smokef lamb, stuffed morels
« May history endure »

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Goat cheese of Saint-Rémy
« Élise the farmer »

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Frozen pickles from our hills,
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F1 Contrast carrots
« Travel out of time »

*

Aged vanilla in meringue,citon and chocolate
« To the glory of my father »

*

Ille flottante « our style », pink praline
Caramelized cream, coffee beans
Chocolate, tamarind, red pepper
Buckwheat flower
Dessert water

Menu of 8 creations 290€ excluding drinks