

A discovery  
around seasonal  
products

195€  
wine pairing  
275€

Large green asparagus from Provence  
Braised with green sichuan flavors then smoked  
with marigold  
Fresh herb and pistachio condiment  
Light sabayon with fennel

John Dory covered with wild garlic  
Steamed morel mushroom refreshed with coriander  
and fava beans  
Mussel cream like an americano

Crisp veal sweetbread with walnut flavor  
Stewed artichoke quarters with olives and onion condiment  
Yellow wine juice

Rhubarb poached in its juice and grilled  
Delicate Voatsiperifery pepper cream  
Refreshing woodruff juice

THE DISCOVERY MENU

For the well-being and respect of our teams,  
the menu is suggested until 9:30 pm.

This menu will be served for the whole table only.  
The restaurant doesn't accept payment by check.