

Lunch menu

105€

Steamed morel mushrooms, tarragon and smoked eel
Yellow wine jus

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Glazed ikejime back of pollack
Roasted baby carrot and tangy honey
Carrot and coriander veal jus

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Saddle of lamb marinated in olive paste
Candied artichoke and lavender-infused jus

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