

A journey around around the truffle

280€

wine pairing

145€

Tatin of celery, truffle and shiso flambéed with
green Chartreuse
Parsley and black truffle coulis

Turbot, prawn and truffle stuffing
Caviar lentils stewed in syrah wine
Shrimp head juice

« Laura » potato candied in truffle butter
Lamb's lettuce coulis and light vinaigrette
with old Port wine

Bresse poultry supreme in black dress
Roasted salsify with redcurrant jelly
Albufera sauce

Hot soufflé with chocolate and truffles

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.