

## Lunch menu

105€

Steamed morels  
Reduced cooking juice, cockles and shellfish cream

-

Pike quenelle poached and baked in a lobster cream  
sauce  
Rice from Camargue

-

Saddle of rabbit and wild garlic  
Roasted Landes white asparagus and kiwi gel

-

Flambéed banana on caramelized brioche  
Roasted peanut custard, parsley sorbet