

Version Végétale

6 courses for 178 €

CHERRY TOMATOES

Gently candied whole, concentrated tomato
water, basil ice cream

LEEK HEART

Flame-cooked confit, champagne cream,
leek and blood orange vinaigrette

POIVRADE ARTICHOKEs

In velvety soup of its leaves, stuffed with capers and olives,
finished with marjoram oil

CHANTERELLES AND GREEN PEAS

Fricassee, sour cherries, verbena scent

MARA DES BOIS STRAWBERRY

Marjoram-flavored sorbet, minty cream
and reduced juice with Siltimur berries

APRICOT

In vanilla juice, delicate almond cream,
basil sorbet

Dishes on the menu may contain one or more of the 14 allergens. A detailed list is available upon request.

Our meats are of French origin.

The restaurant does not accept payments by check. Prices are net in euros, tax included - Service included