

# 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

## PEACH

Lavender cream, crispy kadaïf,  
reduced white tea jus

## 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