

# Version Végétale

6 courses for 178 €

## CHERRY TOMATOES

Gently candied whole, concentrated tomato  
water, basil ice cream

## CEPS

In fricassee, cockles in yellow wine and blackberry gel

## 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

## SOLLIÈS FIG

Delicate buckwheat honey cream, fig leaf sorbet,  
fig juice with verbena

Discover our selection  
of aged cheeses

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