

# Version Originelle

7 courses for 248 €

## CHERRY TOMATOES

Gently candied whole, concentrated tomato  
water, basil ice cream

## CEPS

In fricassee, cockles in yellow wine and blackberry gel

## LAKE PIKE

Tender quenelle and lobster cream

## MATURED SCORPIONFISH

Barbecued, quince compote with  
rosemary and ratatouille jus

## PIGEON SUPRÊME

Stuffed beneath the skin, served with  
green bean tips and figs

## SOLLIÈS FIG

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

## INDONESIAN COFFEE AND CHOCOLATE 65%

Brownie biscuit, cardamom ice cream,  
spiced bitter sauce

Discover our selection  
of aged cheeses  
(18€)

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

# Version Originelle

4 courses for 148 €  
(everyday except saturday evening)

## CEPS

In fricassee, cockles in yellow wine and blackberry gel

## MATURED SCORPIONFISH

Barbecued, quince compote with  
rosemary and ratatouille jus

## BRESSE CHICKEN

The supreme marinated in walnut water, meadowsweet salsify  
and yellow wine juice,  
leg prepared « à la Mironton »

## INDONESIAN COFFEE AND CHOCOLATE 65%

Brownie biscuit, cardamom ice cream,  
spiced bitter sauce

Discover our selection  
of aged cheeses  
(18€)

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