

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

ROASTED BUTTERNUT

With sage butter, citrus gel, and gentian jus

QUINCE

Preserved in saffron juice, hay ice cream,
yellow wine juice

WILLIAMS PEAR

Flambé with brandy, rose geranium sorbet,
pear juice with bitter almonds

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