

Version Originelle

7 courses for 248 €
* 8 courses for 288 € *

« GRANDCAMP » SCALLOPS
Lacquered with Armagnac, crunchy cauliflower
and bordelaise jus

CEPS
In fricassee, cockles in yellow wine and blackberry gel

* PERSICUS CAVIAR *
Agria potatoes mellow, watercress,
smoked cream

LAKE PIKE
Tender quenelle and lobster cream

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 »

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

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