

# Version Végétale

6 courses for 178 €

## JERUSALEM ARTICHOKE

In tatin with the scent of bergamot,  
whisky chestnut, nepita in zabaglione cream

## POIVRADE ARTICHOKE

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

## SALSIFY

Fondant and pear Williams,  
velvet infused with meadowsweet

## ROYAL GALA APPLE

Lightly caramelised, with mint ice cream,  
buttermilk sauce, and vanilla raw cream

## MANGO

Passion fruit glaze, delicate coconut cream,  
green shiso 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