

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

RHUBARB

Chilled with aloe vera,
Fontainebleau cream, and mint sorbet

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