

Menu Garden

In 6 courses 178€

A ROYALE MADE WITH “DASHI” BROTH,
A STEW OF GREEN LENTILS AND SOBACHA

THICK GREEN ASPERGUS WITH
A HINT OF LEMONGRASS

Flame-grilled, served on a bed of pistachio
and a sorrel velouté

POIVRADE ARTICHOKEs

In velvety soup of its leaves, stuffed with capers
and olives, finished with marjoram oil

CRUNCHY GREEN PEAS

Bound with an tarragon coulis, cockles and tangy
rhubarb, cockle cream with elderflower

MOREL MUSHROOM

Stuffed and seasoned with ginger and redcurrant,
and a jus from the press infused with licorice

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