

Menu Lake and Sea

In 6 courses 248€

Royal with “Dashi” broth,
Raw John Dory with rosemary oil

THICK GREEN ASPERGUS WITH A HINT OF LEMONGRASS

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

CRUNCHY GREEN PEAS

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

LAKE PIKE

Tender quenelle and lobster cream

MATURED TURBOT

Gently confit, with herb and pepper powder,
large morrel stuffed with langoustine,
and a pressed jus infused with licorice

RHUBARB

Chilled with aloe vera,
Fontainebleau cream, and mint 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