

Menu Garden

In 6 courses 178€

A ROYALE MADE WITH “DASHI” BROTH,
a stew of green lentils and sobacha

TOMATO

Gently confited whole,
with concentrated tomato water and basil ice cream

CRUNCHY GREEN PEAS

Bound with a tarragon coulis, tart cherry,
tarragon sauce, and smoked cream.

POIVRADE ARTICHOKEs

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

ZUCCHINI FLOWER

Stuffed, ginger-infused, with ratatouille jus

STRAWBERRY

Glazed with its own juice and refreshed with basil,
delicate seaweed cream, strawberry stracciatella 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