



LUNCH MENU*

Amuse-bouches

Velouté of winter squash, scallop & praline

Brioche-baked poularde, cauliflower & olive

Smoked chocolate, pear & chestnut

Petits fours

Two courses - 65,00€

Three courses - 85,00€

**Prices per person, including VAT, excluding beverages.
This menu is provided as a sample and may vary according to
harvest, catch and seasonality.*



TASTING MENU*

Amuse-bouches

Endive, quince & blanquette

Scallop, cauliflower & black truffle

Sea bass, Jerusalem artichoke & clementine

Cabbage, chicken giblets & oyster

Cheese, rice bread & mixed leaves

Chocolate, coffee & lentil

Citrus, watercress & ginger

Petits fours

Five courses - 145,00€

Seven courses - 165,00€

***Prices per person, including VAT, excluding beverages.
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harvest, catch and seasonality.*