



## **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 giblet sausage & 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.  
This menu is provided as a sample and may vary according to  
harvest, catch and seasonality.*