5 courses : € 80 6 courses : € 90



MENU DÉGUSTATION

THE CRAB

Sweet spicies / Daikon / Calamansi citrus

THE MUSHROOMS

Raviolis with fresh herbs / Quail egg / Goat cheese from the Gaubretière

THE SEA BASS

Green asparagus / Mousserons mushroom / Bear's garlic

GUINEA FOWL SUPREMES

Morille mushrooms / Peas / Spring onions

CREAM AND MATURED CHEESES extra €10

Saffron-pear chulney / Seeded crackers

THE CHERRIES

Candied with almond flavour / Baba infused with Cherry Brandy

THE VANILLA-COFFEE

Vanilla biscuit / Hazelnut-coffee praliné / Coffee ice cream / Milky Tahiti vanilla espuma