

WHITE ASPARAGUS FROM A LOCAL FARM
Guanciale, roasted rice, Carbonara sauce

YELLOW POLLACK FISH & CHERRY LEAF
carrot-orange cream, leek & fresh herbs oil

FARMHOUSE BRIE DE MEAUX
filo pastry, black olive oil

STRAWBERRY-THYME
Gavotte crispy crepe, thyme-lemon mousse, strawberry sorbet, Sinaigre & thyme sauce

BALADE - 4 courses - 95€
BALADE - 3 courses - 70€*

***Served at lunch on weekdays only**
(excluding public holidays)
"Food and Wine" harmony for 65€
Selection of 4 wine glasses - 8cl

WHITE ASPARAGUS FROM A LOCAL FARM
Guanciale, roasted rice, Carbonara sauce

OR

CRAYFISH TARTARE
pink radish, consommé with ginger, grapefruit,
mayonnaise with herbs

YELLOW POLLACK FISH & CHERRY LEAF
carrot-orange cream, leek & fresh herbs oil

ROASTED FARMHOUSE POULTRY
fresh morils, onion-parsley millet,
local mustard & miso

FARMHOUSE BRIE DE MEAUX
filo pastry, black olive oil

STRAWBERRY-THYME
Gavotte, thyme-lemon mousse, strawberry sorbet

OR

EBENE
black chocolate soufflé, Gianduja, vanilla ice cream

PROMENADE - 5 courses - 125€
"Food and Wine" harmony for 85€
Selection of 5 wine glasses - 8 cl