### PROMENADE - 5 courses for 125€

"Food and Wine" harmony for 85€ Selection of 5 wine glasses – 8 cl

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

<u>OR</u>

SCALLOP & BEETROOT

Jerusalem artichoke remoulade, crab, truffle dressing

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

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ROASTED FARMHOUSE POULTRY fresh morils, onion-parsley millet, coconut-lemongrass bisque

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FARMHOUSE BRIE DE MEAUX filo pastry, chives, black olives

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## EBENE

black chocolate soufflé, Gianduja, vanilla ice cream, hazelnut cream crisp

OR

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



### BALADE - 4 courses for 95€

"Food and Wine" harmony for 65€ Selection of 4 wine glasses – 8cl

BALADE – 3 courses for 70€

Served at lunch on weekdays only (excluding public holidays)

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

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

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FARMHOUSE BRIE DE MEAUX filo pastry, chives, black olives

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

