

BLUE LOBSTER AND, ZUCCHINI FLOWER
nectarine, zucchini from Nice, béarnaise crème

THE "ONSEN" COOKED EGG FROM THE GÂLACHES FARM
sweet onions from Cévennes, lentils from Châtillons sur Seine,
Pata Negra Bellota

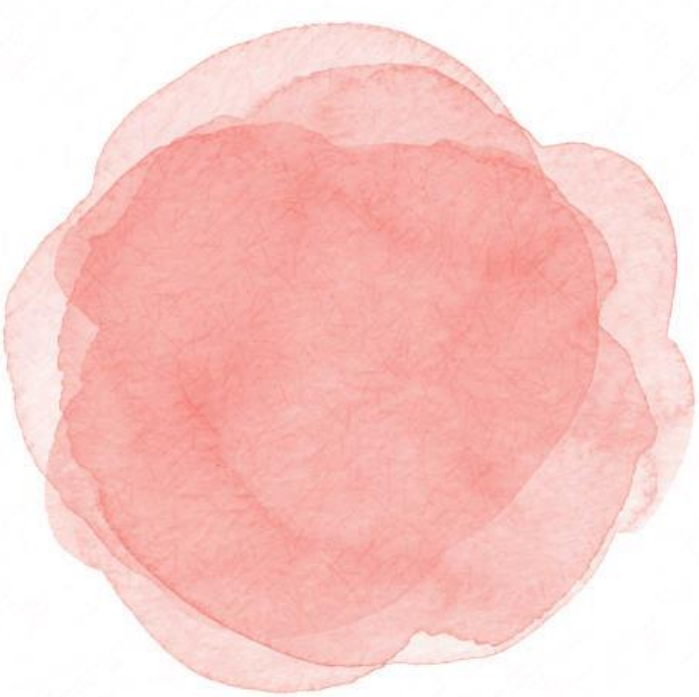
THE JOHN DORRY FISH COOKED WITH THE BUTTER MEUNIERE
Grilled leeks, artichokes, coriander, ravigotte

VEAL SWEET-BREAD AND BUCKWEATH GRILLED
sweet peas, Eggplant, carrot
Or

WAGYU JAPANESE BEEF A4 (+25€)
polenta, watercress, tartare and puffed potatoes

FRANCK FAIVRE
Selection of cheeses

BLOWED BULL AND APPLE
Normand cake, passion fruit, peanut



Inspiration au voyage en 6 services at 120€
served for the whole table
the lunch up to 13h00 and for the diner up to 21h00

The Wine Pairing 65€
Selection of 6 wine glasses of 8cl

Homemade Products
Our prices extend all taxes and service included