

Our menus are prepared by our Chef and his team.  
We attach importance to suggest you local and seasonal products,  
That's why our card changes every day.

To discover our suggestions during your visit, we invite you to contact us.  
This menu is an example.

## LA CAMPAGNE ET LA GOURMANDISE

76 euros per person

Finger food, starter, fish, meat, cheese, dessert, sweets



fried langoustines,  
pork belly confit, fregola sarda risotto,  
shellfish juice



Sea bream fillet declination of leeks,  
White butter "safran des Payoux"



blade steak confit low temperature cooking  
oak lentins, candied potatoes with thyme,  
carrot mousseline,  
smoked sarawak pepper juice



Cheese cart  
refined by "les frères Marchand"



roasted clementine,  
brownies, "Millot" mousse and hazelnut ice cream



Sweets from Sophie