

PECTEN
Scallop, Duck liver and red radish

OR

LILIACEAE
White asparagus from les Landes, Eel and tarragon

POLLACHIUS
Line caught Pollock, Beetroot, leek, Kombu sauce

KOHITSUJI
Sisteron lamb, Chickpea and sesame, quinoa, lamb jus

CREAM OF BRIE
Local Farmhouse Cheese, Kadaïf, pine nuts

MADELEINE
Meringue sorbet, mint and Lemon

OR

MOKA
Coffee, Hazelnut, cocoa, Sichuan pepper



Wine pairing
5 glasses of 8 cl – 85€
4 glasses of 8 cl – 65€

Soft pairing
5 glasses – 65€
4 glasses – 55€