



Éveil

4 temps (Lunch)

- 85€ -

Please request the *Écllosion* menu at the time of reservation

Green asparagus / Bottarga / “Cédrat” Citrus

Char from Crisenon fish farm / Artichoke
Osciètre caviar from Perlita

or

Sweetbread / Peas / Carott / Miso

Epoisses cheese from la ferme des Marronniers / Pear
Gingerbread

Mango / Passion fruit / Voatsiperifery pepper

Any changes or food allergies not reported at the time of booking, will incur a 10€ surcharge
For the comfort of our team, we kindly ask that guests depart by 4:00 pm, thank you.

Écllosion

5 temps (Dinner)

- 125€ -

Green asparagus / Bottarga / "Cédrat" Citrus

Char from Crisenon fish farm / Artichoke
Osciètre caviar from Perlita

Sweetbread / Peas / Carott / Miso

Epoisses cheese from la ferme des Marronniers / Pear
Gingerbread

Mango / Passion fruit / Voatsiperifery pepper

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booking, will incur a 10€ surcharge

Résonnance

7 temps (Dinner)

- 155€ -

Green asparagus / Bottarga / "Cédrat" Citrus

Escargot from L'escargot B / Potato / Wild Garlic

Char from Crisenon fish farm / Artichoke
Osciètre caviar from Perlita

White asparagus / Morels mushrooms / Vin jaune

Sweetbread / Peas / Carott / Miso

Epoisses cheese from la ferme des Marronniers / Pear
Gingerbread

Mango / Passion fruit / Voatsiperifery pepper

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