

Le menu :

STARTER:

Pugliese burrata, crunchy olives in virgin oil, seasonal greens, artichoke buds

Or/ Mi cuit of traditional duck foie gras, red fruit cream, Sarrazin madeleine

Or/ Snacked Mediterranean tuna, stewed heirloom tomatoes with sweet peppers, shavings of ewe's milk cheese

MAIN COURSE

Lacquered duck breast, honey and mustard seeds, vegetables of the moment

Ou/Tournedos de boeuf, grenailles rôties à la fleu de sel de Camargue, sauce Choron

Or/ Roasted sea bass with maquis herbs, risotto vénéré (black rice)

CHEESE: Plate of ripened cheeses (Brie de Meaux, Comté, sainte Maure) Optional (+8€)

DESSERT

Chocolate tartlet, praline crunch

Or/ Fresh lemon meringue

Or/ Contrast, vanilla cream, red fruit compote

Vegetarian menu

Asian vegetable gyoza with fresh green mango and Thai basil

Creamy Quinoa with curry, seasonal Vegetables

Revisited apple tatin