

Entree

Collection tomatoes and burrata, candied peppers, taggiasche olives, basil oil

- Or -

Perfect egg, smoked salmon strips, green asparagus, candied onions, parmesan foam, croutons

- Or -

Whole peppered duck foie gras from the South West (supplement +10.00€)

Fig chutney, mesclun and walnut kernels, walnut oil vinaigrette, homemade hallot, fleur de sel

Dishes

Roast rack of veal, mushroom and morel duxelles Potato mousseline, roasted carrot with cumin, reduced cooking juices

- Or -

Roasted sea bream steak and sliced prawns

Homemade paccheri, lobster sauce, young basil shoots

Dessert

Souvenir of a strawberry mille-feuille

Caramelized puff pastry, diplomat cream, strawberry mirepoix with basil, slightly lemony strawberry coulis