

Foie Gras

Rhubarb and raspberries in different textures,
with Kerala pepper

Local Banca trout

Variation of fennel and flavours of anis. Bergamot,
Bornéo lemon. Lemony sauce made with trout caviar.

Chuck of young beef

Potato millefeuille, onions and shallots, sariette juice

Farmed cheese

Refined, salad with young lettuce

Manjari chocolate, blueberries and espelette pepper

Creamy chocolate with Espelette pepper, crunchy tiles,
Fresh blueberries and marmalade.

No changement on this menu, served for all guests

(Served till 13h30 at lunch and till 21h30 for dinner)

- 79 € -