



Starters

Périgord Foie gras

Aronia berry | Coffee | Hay milk

Breton red mullet

Hay | Quince | Watercress | Purple potato

Intermediate courses

Norwegian langoustine

Bean | Chorizo | Black garlic | Rice

Dairy calf sweetbreads

Onion | Farmhouse bread | Bone marrow | Parsley

Main courses

Fished turbot

Asparagus | Beurre Blanc | Verbena | Potato | Cuttlefish

Deer calf

Bimi | Brittle bread | Morel | Jerusalem artichoke

Savoury and sweet

Cheese

Pear | Nasturtium | Cracker

or

White chocolate

Strawberry | Rhubarb

5 courses – Euro 145.00 | 6 courses – Euro 175.00 | 7 courses – Euro 199.00

All options include the cheese or dessert course.