

Tasting menu

Tomato “Rose de Berne”,
smoked burrata, anchovy, olive from Kalamata and pistou

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Crab with avocado, pomelo,
coriander, radishes and citrus dressing

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Turbot baked in butter,
shellfish ‘Marinière’, seaweed and fregola

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50 days matured Limousin beef shortloin,
grilled with vine shoots, confits shallots, whole-grain mustard,
sauce “à la Bordelaise”

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Freshness of lemon and fresh herbs

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The chocolate and hazelnut

185€

Menu served for the whole table