



Wild mushrooms

Sheep cheese - Hazelnut - Black garlic

Green peas

“ Croustade ” - Aragula - Pine from the Landes

Asparagus

Sorrel - Peanut – Dressing

Celeriac

Lovage - Tonka bean - Roasted jus

Strawberry

Buckthorn honey - Armagnac - Timur bean

Or

Chocolate

“ Gavotte ” - Pecan nuts - Black lemon

Vegetarian menu in 5 courses 155€

Wine pairing proposal 90€

Last order from our Vegetarian menu in 5 courses at 9:30 p.m.