

Menu

Starter

Black pearl mushroom in a spicy salad with steamed rice.

Diving scallops, marinated, dashi broth emulsion, seaweed confit.

Main course

Catch of the day, young turnips and green mango, shellfish broth with Thai curry.

Duroc pork belly, confit, cabbage, shallots and truffled onion soup.

Cheeses 12€

Aged cheese selection from Maison Balé.

Dessert

Chocolate and buckwheat, as a finger food.

Carrot, candied with orange, ginger and sorbet.

1 starter / 1 main course / 1 dessert 55 €

- 2 starters / 1 main course / 1 dessert 62 €
- 2 starters / 1 main course / cheeses /1 dessert 72 €
- 2 starters / 2 main courses / cheeses / 1 dessert $82 \in$

Certifié Écolabel Européen depuis 2009