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## Chef's Menu

Set “Menu Privilège” with 3 courses : 80€

*With the selection of our sommelier 115€*

*(served from Tuesday to Friday lunch)*

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Set “Menu Découverte” with 4 courses : 110€

*With the selection of our sommelier 160€*

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Set “Menu Prestige” with 6 courses : 160€

*With the selection of our sommelier 220€*

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Gastronomic stroll with 8 courses: 190€

*With the selection of our sommelier 250€*

*The same menu will be served to the whole table*

# Menu Privilège

## **Vegetable plate**

*Asparagus from Mallemont / Celeriac / Morel/ flageolet bean*

*or*

## **Sea trout**

*Green apple/ cucumber/ glasswort/ lettuce cream*

*or*

## **Langoustine**

*Tapioca / thaï stock*

*or*

## **Jerusalem artichoke**

*Truffle/ roasted hazelnut*

*\*\*\**

## **Turbot of our coasts**

*Fresh peas / savory  
"Carbonara" emulsion*

*or*

## **Aveyron lamb**

*Rosted lamb saddle / Fregola-sarda / Hummus / wild garlic*

*\*\*\**

## **Gariguette Strawberry**

*Basil sorbet/ pistachio's sponge*

# Menu Découverte

## **Vegetable plate**

*Asparagus from Mallefont / Celeriac / Morel/ flageolet bean*

*or*

## **Sea trout**

*Green apple/ cucumber/ glasswort/ lettuce cream*

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## **Langoustine**

*Tapioca / thai stock*

*or*

## **Jerusalem artichoke**

*Truffle/ roasted hazelnut*

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## **Turbot of our coasts**

*Fresh peas / savory  
"Carbonara" emulsion*

*or*

## **Aveyron lamb**

*Rosted lamb saddle / Fregola-sarda /Hummus / wild garlic*

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## **Gariguette Strawberry**

*Basil sorbet/ pistachio 's sponge*

# Menu Prestige

## **Vegetable plate**

*Asparagus from Mallefont / Celeriac / Morel/ flageolet bean*

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## **Sea trout**

*Green apple/ cucumber/ glasswort/ lettuce cream*

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## **Langoustine**

*Tapioca / thai stock*

\*

## **Jerusalem artichoke**

*Truffle/ roasted hazelnut*

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## **Turbot of our coasts**

*Fresh peas / savory  
"Carbonara" emulsion*

OR

## **Aveyron lamb**

*Rosted lamb saddle / Fregola-sarda / Hummus / wild garlic*

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## **Gariguette Strawberry**

*Basil sorbet/ pistachio's sponge*

# Menu

## **Vegetable plate**

*Asparagus from Mallefont / Celeriac / Morel/ flageolet bean*

\*

## **Sea trout**

*Green apple/ cucumber/ glasswort/ lettuce cream*

\*\*\*

## **Langoustine**

*Tapioca / thaï stock*

\*

## **Jerusalem artichoke**

*Truffle/ roasted hazelnut*

\*\*\*

## **Turbot of our coasts**

*Fresh peas / savory  
"Carbonara" emulsion*

\*

## **Aveyron lamb**

*Rosted lamb saddle / Fregola-sarda /Hummus / wild garlic*

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## **Selection of mature cheese**

*Walnut bread and dry fruits*

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## **Gariguette Strawberry**

*Basil sorbet/ pistachio's sponge*

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