



MENU DECOUVERTE

49^e ttc per person

« 4 stage menu »

Our sommeliers select the wine for you 21€

TO START

ASPARAGUS/MISO/ESCABECHE /POUTARGUE

Green asparagus cooked in broth, white miso escabeche, lemon and grated poutargue

Or

EGG/CHENOPODE/FRESH HERBS/IODINE

Poached egg, chenopode chlorophyll, toasted brioche, fresh cheese smoked, trout eggs

PLAT

POULTRY/MORELS/ROASTED/UNDERGROWTH

Poultry cooked in butter, morels chicken sauce, spring garnish coffee and roasted barley powder

Or

WHITE FISH/MARINARA/MUSSELS/BROAD BEANS

Red label white fish poached in olive oil, marinara sauce, fricassee of mussels and broad beans

Unidentified Culinary Object in Supplément 12€

FRESH CHEESE/CRESSON/AGASTACHE/MERINGUE

Fresh cheese, granita sorbet, tanguy meringue and polypody powder

DESERT

MERINGUE/GOAT/STRAWBERRY/BALSAMIC

Meringue with goat's milk, first strawberry from monsieur Carrélas, balsamic vinegare from Cyril Codina and floral cotton candy

Or

BABA/HONEY/CARAMEL/MASCARPONE

Baba with flower honey f, orange blossom caramel, mascarpone whipped cream and buckwheat



MENU

DEGUSTATION

87^e ttc per person

« 6 stage menu »

Our sommeliers select the wine for you 28€

ASPARAGUS/MISO/ESCABECHE /POUTARGUE

Green asparagus cooked in broth, white miso escabeche, lemon and grated poutargue

EGG/CHENOPODE/FRESH HERBS/IODINE

Poched egg, chenopode chlorophyl , toasted brioche, fresh cheese smoked, trout eggs

POULTRY/MORELS/ROASTED/UNDERGROWTH

Poultry cooked in butter, morels chicken sauce, spring garnish coffee and roasted barley powder

WHITE FISH/MARINARA/MUSSELS/BROAD BEANS

Red label white fish poached in olive oil, marinara sauce, fricassee of mussels and broad beans

Unidentified Culinary Object in
Supplément 12€

FRESH CHEESE/CRESSON/AGASTACHE/MERINGUE

Fresh cheese, granita sorbet, tanguy meringue and polypody powder

MERINGUE/GOAT/STRAMBERRY/BALSAMIC

Meringue with goat's milk, first strawberry from monsieur Carrélas, balsamic vinegare from Cyril Codina and floral cotton candy



MENU CONFIANCE

137^e ttc per person

« Unique 7 stage menu »

Our sommeliers select the wine for you 48 €

Menu served only for the whole table.

This menu takes you into the chef's world. By offering you rural and authentic cuisine, paying particular attention to seasonal products by enhancing what nature offers us.

