

## WINTER MENU

95€ EXCLUDING DRINKS

Roasted and confit onions from our farmers  
beer from Var foaming

Fish from Méditerranée  
seasonal vegetables, bourride jus

Chop of pork from Aveyron, black pudding  
tiny potatoes and wild mushrooms

Selection of local cheeses  
mixed salad leaves and herbs

Pear with chestnut tree honey  
bay and pollen ice cream

## SIGNATURE MENU

130€ EXCLUDING DRINKS

Marinated raw sea scallops from Brittany coasts  
cauliflower and chickpeas

Jerusalem artichokes cavatelli  
torrefied yeast and sweetcorn bread

Small scale fishing sole  
shellfish 'à la marinière' and charred leek

Pigeon from Miéral house  
confit leg, beetroots

Selection of local cheeses  
mixed salad leaves and herbs

Chocolate and coffee from our Manufactures in Paris  
Chantilly