

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