

Christmas menu 2022

Prawns medallion, sweet potato,
ginger, lemon, pepper

Fried foie gras open ravioli, pot broth
over fire, pickled carrots

Cooked scallops in their shells, foamed
butter with sumac, cauliflower

Truffled Picodon Ardèche, young
shoots and old balsamic

Frosted clementine, Domaine de
Fontenille's sparkling rosé granita

110€

New Year menu 2023

Purple sea urchin in shell, scramble egg

Scallop carpaccio, hazelnut butter vinaigrette,
Osciètre caviar

Homemade foie gras terrine, almond puff
pastry, reduced mulled wine

Monkfish medallion, parsnip cream, iodized
green juice, oyster croustilles

Truffled Brillat-Savarin, young shoots with old
balsamic

Viennese biscuit, milk chocolate creamy 35%,
cocoa sorbet, black truffle shavings

138€