The MENU

STARTERS

Foie gras, fig, almond · 26€
Snail, parsnip, celery · 19€
Seaweed, samphire, cauliflower · 18€

FISH

Corsican meagre, broccolini, myrtle · 45€
Forkbeard, einkorn wheat, oat milk · 32€
John Dory, crayfish, nasturtium · 70€

MEAT

Veal fillet, oyster mushrooms, potimarron squash · 42€
Beef cheek, jerusalem artichoke, red wine · 30€

VEGETAL

Potimarron squash, oyster mushroom, shiitake mushroom· 20€
Sweet potato, buckwheat, kale · 18€

CHEESES

Mère Richard **cheeses assortment** · 12€
Cervelle de canut · 8€
Faisselle molded by the ladle · 7€

DESSERTS

Apple, caramel, passion fruit · 17€
Hazelnut, cocoa, praline · 16€
Yuzu, plum, mango · 16€
Seasonal fruits · 14€
Homemade **ice creams and sorbets** 2 scoops of your choice · 7€
Vanilla, hazelnut, chocolate, lemon, red and exotic fruits
The gourmet, coffee, tea or herbal tea · 12€

Kids MENU

Starter, main course & dessert· 18€

Gluten-free Vegan Vegetarian Lacotse-free
Prices include VAT in euros, service included - The origin of the meat is available at the restaurant entrance - The list of allergens is available from our waiters.
Alcohol abuse is dangerous for your health, please drink responsibly.