

La Mère Germaine en Dégustation

Chef's Signature Tasting in five movements

138 euros

Roasted Parsnip

Crisped parsnip skin and parsnip leaf broth.

Iodized condiment and trout roe from our rivers, fresh mint. 28€



Razor Clams, Cooked à la Minute

Cooking broth with seasonal brunoise.

Glazed Crosnes, a tangy blood orange note. 28€



Mediterranean Monkfish, Aged with Combawa Leaf

Matelote sauce with Châteauneuf-du-Pape red wine.

Brussels sprout flowers, refreshed with horseradish. 48€



Drôme Pigeon, Cooked Rosé

Braised radicchio and crispy Jerusalem artichoke risotto.

Pigeon jus finished with laurel oil. 42€



A Fresh Prelude, conceived by our Pastry Chef
to begin your sweet tasting with elegance and refinement.



Burnt Rosemary Ice Cream & Crisp Bitter Chocolate

Fresh Corsican Clementine, Chocolate Sauce Infused with Provençal Aromas. 18€

OR

Roasted Pear with Marjoram Oil

Ice cream and fresh marjoram.

Indulgent braided brioche, refreshed with pear and marjoram. 18€

Prix nets en euros TVA 10%



Service compris