

Découverte de la Mère Germaine

Chef's Signature Tasting in four movements

108 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€

or

Hay-smoked duckling magret

Braised radicchio with bay leaf and crispy Jerusalem artichoke risotto.
Velvety duck jus infused with bay leaf oil. €46



Burnt Rosemary Ice Cream & Crisp Bitter Chocolate

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

*À la carte, une alternative végétale de nos différents menu au gré du chef, et du marché est proposée.

Prix nets en euros TVA 10%



Service compris