

Découverte de la Mère Germaine

Chef's Signature Tasting in four movements

108 euros

Lauris Asparagus

Preserved Lemon, Fresh Goat Cheese from Josiane Déal (MOF).
Pine Nut Praline and Agastache Scent. €32



Shrimp and Morels, Shades of Vin Jaune

Marinated Shrimp Carpaccio, Creamy Shell Reduction.
Stuffed Morel and Vin Jaune. €42



Line-Caught Sea Bass

Sea bass fillet, variations of green peas.
Stuffed cherry and its condiment. €52

or

Roasted Milk-Fed Veal Fillet

Green Beans, Wild Garlic Condiment.
Pan-seared Veal Sweetbreads, Iodized Veal Jus. €52



The Depth of Peated Whisky

Nicolas Berger's Peruvian Chocolate, Brightened with Elderflower.
Chilled Sabayon with Roasted Cacao Nibs. €22

*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