

Découverte de la Mère Germaine

Chef's Signature Tasting in four movements
108 euros

Amuse-Bouche & canapé

Lauris Asparagus

Preserved Lemon, Fresh Goat Cheese from Mont Ventoux.
Pine Nut Praline and Agastache Scent. €32



Prawns & Zucchini Blossom

Marinated Prawns and Carpaccio, Silky Cream of the Heads.
Zucchini Blossom Gently Stuffed, Bright Citrus Veil. €42



Roasted Milk-Fed Veal Fillet

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

or

Line-Caught Sea Bass

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



The Depth of Peated Whisky

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

Prix nets en euros TVA 10%

