

La Mère Germaine en Dégustation

Chef's Signature Tasting in five movements
138 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



Line-Caught Sea Bass

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



Drôme Pigeon Cooked Rosé

Leg confit in a crust of fresh herbs
Spicy Strawberry and elderflower condiments €58



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



The Depth of Peated Whisky

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

OR

Botanicals & Smoke on Rhubarb

Brousse cheese, thyme, violets. 22€

Prix nets en euros TVA 10%

