



La Mère Germaine en Dégustation

Menu in 5 sequences, to 138 €

Canapé & amuse-Bouche

Watercolour of fresh Provençal tomatoes

Acidulated with Barolo vinegar
Gourmet apricot and Mont Ventoux goat's cheese condiment

New shrimps and chanterelles from our undergrowth

Carpaccio and marinated prawns, creamy heads

Turbot cooked in sparkling garrigue butter

Aubergine refreshed with lemon balm from the garden
Sauce at the bottom of a ratatouille casserole

Cooked rosé Drôme pigeon

Leg confit in a fresh herb crust
Strawberry and Elderberry Condiment

Tourbé d'un vieux whisky en relief

Le chocolat péruvien de Nicolas Berger et sureau
Sabayon frais au gruë de Cacao

or

Candied rhubarb, thyme & violets

Brousse du Roue PDO, granola and smoked condiments
Thyme ice cream.

*Net prices in euros, VAT 10%
Service included*



STRASSER RADZIWILL
MAISONS & VIGNOBLES