



Chef's Signature Tasting

'Entre tradition et modernité'

In five movements ♦ 138 euros

L'Éveil du Palais

Ardèche Trout, Gently Cooked

Crab Marinière with Herbs, Coral Cream.
Crispy Bread and Crustacean Vinaigrette

Breton Scallop Poached in Bay Leaf Oil

Citrus Pulp, Coyeux Olive Oil
Vaucluse Saffron Freshness

Catch of the Day

Turnip & Buckwheat Raviolo, Camargue Oyster.
Herb-Butter & "Domaine Brunel" Gin Fumet

Maison Chabert Pigeon, Lightly Smoked & Grilled

Brussels Sprout & Mushroom Tartlet
Tannic Jus with Châteauneuf-du-Pape and Garden Sage

Autumn Garden of Chestnuts

Pear Tatin, Nuts, Tchuli Pepper. Essence of Provence

Or

A Provençal Journey, Touched by the Islands

Vanilla Parfait, Hints of Citrus.
Herbal Signature from the Garden

(*) Menu served for the entire table.

Prix nets en euros, TVA 10%
Service compris



STRASSER RADZIWILL

MAISONS & VIGNOBLES

