

La Mère Germaine en Dégustation

Chef's Signature Tasting in five movements
138 euros

Menu served for the entire table

Breton langoustine cooked in Bay Oil,
Crab Marinière with Herbs, Coral Cream.
Camargue Oyster. €32



The Ravie in truffle and Buckwheat ravioli
Potato milk with Vaucluse truffle €42



Catch of the Day
Salsifis with Herbes, Mixed Potimarron, Tangy fish Juice €52



The Snacked Barbarian Can Breast
Grilled Duck Foie Gras, Beetroot tart, Shallot juice and Truffle €52



Creamy with Lemon and Fresh Herbes
Crispy with Pumpkin Seeds,
Citrus pulp and Olive Oil €22

or

Ceiba Chocolate from the Dominican Republic
Cocoa nib shortbread, smooth chocolate cream, Espelette pepper
Fromage blanc sorbet €22

Prix nets en euros TVA 10%

