

Découverte de la Mère Germaine

Chef's Signature Tasting in four movements
108 euros

Menu served for the entire table

Ardèche Trout, Gently Cooked

Crab Marinière with Herbs, Coral Cream, Arugula and Mustard
Sorbet. €32



Grilled Duck Foie gras

Cabbage and Raw Apple, Jerusalem
Artichokes
Consumed in Yellow Wines. €52



Catch of the Day

Salsifis with Herbes, Mixed Potimarron, Tangy fish Juice €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%

