



Chef's Signature Tasting

In 4 movements ♦ 108 euros

Menu served for the entire table

L'Éveil du Palais



Mediterranean Caramote Prawn with Bay Leaf Oil

Crab Marinière with Herbs, Camargue Oyster, "Arugula and Mustard"
Sorbet.



Grilled Duck Foie gras

Cabbage and Raw Apple, Jerusalem
Artichokes
Consumed in Yellow Wines



Catch of the Day

Salsifis with Herbes, Mixed Potimarron, Tangy fish Juice



Creamy 'Lemon and Fresh Herbs'

Crispy Pumpkin Seeds, Citrus Pulp and Olive Oil from
Domaine de Coyeux

Or

Ceiba Chocolate from the Dominican Republic

Cocoa nib shortbread, smooth chocolate cream, Espelette
pepper, Fromage blanc sorbet



*Prix nets en euros, TVA 10%
Service compris*



STRASSER RADZIWILL
MAISONS & VIGNOBLES

