

Bacchanales

Amuse-Bouche

• • • • •

Stuffed Courgette Blossom

Basil-infused filling, basil courgette cream, pesto and preserved lemon paste
Alsace Riesling 2023 – Domaine des Frères Engel

• •

Miéral Black Dombes Chicken & Tarragon

Breast mousseline, tarragon-stuffed leg, broad beans, shiitake dashi jus
Calvi Vermentino "Léa" 2021 – Clos Landry

• • • • •

Red Mullet, Fennel & Black Garlic

Simply pan-fried in olive oil, confit fennel, black garlic emulsion and sauce
Menetou-Salon Pinot Noir "Les Bornés" 2024 – Domaine Pellé

• •

Pigeon with Cherries, Two Ways

Morello cherry-stuffed confit leg, pink-roasted supreme, black cherry carcass jus
or

Bigorre Black Pork, Two Ways

Lemon thyme-roasted collar, citrus-glazed pork belly
Gigondas "Hors-Cadre" 2025 – Domaine des Bosquets

• • • • •

Today's Artisan Cheese Creation

Supplement €9 with the tasting menu

• • • • •

Pre-Dessert

• • • • •

White Peach & Lemon Verbena

Lemon verbena-infused peach brunoise, yellow peach gel, crisp tuile and granita
Muscat de Beaumes-de-Venise 2022 – Domaine des Bernardins

7 Moments (5 courses) – €69.00,

the only menu available on Saturday evening
with a wine pairing of 5 glasses of 8 cl for €56.00.

Note: For kitchen organization, the same menu applies to the entire table. Thank you for your understanding.

Prices include tax & service - supplements not included. Substitutions only with the Chef's approval. Kindly inform us of any allergies and dietary requirements. If you have any allergies or specific diet, please contact us. Meats exclusively of French origin.