

Bacchanales

the amuse-bouche

the mushroom mousse pillow

Noilly Prat cream & mushroom essence
Syrah IGP 2022, A deux pas – Domaine Jean-François Jacouton

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the butternut squash & red kuri squash millefeuille

kabocha squash & hazelnut praline
Marsanne VdF 2024, L'Or de Mars – Domaine du Mas du Paradis

the Arctic char, meunière style

Jerusalem artichoke risotto & freshly made sorrel emulsion
Graševina ZOI Slavonija 2022 – Galić

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the pressed confit veal

blanquette sauce, fondant carrot & pickles
Saint-Amour AOC Vers l'Église 2024 – Domaine Hamet-Spay

or

the mallard

breast roasted on the crown, legs in pastilla & purée of salt-baked beetroot
Moulin-à-Vent AOC Cuvée Le Clos de la Pierre 2022 – Domaine Desperrier

fresh and aged goat's cheese from the Drôme

my way
€9 supplement

pre-dessert

my Mont-Blanc

timeless, yet done my way; classic, though perhaps not quite as classic as it seems...
aged Cartagène from Château Ricardelle, 6 cl

Seven-course tasting menu

€75

Wine pairing – five 8 cl glasses – €55

Five-course menu

€63

Wine pairing – three 10 cl glasses – €35

Five-course menu: one starter & one main course of your choice.

On Saturday Evening only Tasting menu is available. Lunch menu 4 -courses : €45.

The same menu is served to the whole table. Please let us know about any allergies or dietary requirements in advance.
All meat is of French origin. Prices include VAT and service. The menu may vary slightly according to market availability.