

English menu

Starter

Creamy burratina, heirloom tomato medley,
olive oil focaccia, basil petals

or

Semi-cooked foie gras with Espelette pepper,
wild berry financier, floral vinegar reduction

Main course

Free-range yellow chicken supreme,
Provençal vegetable gratin, cherry tomato compote

or

Steamed sea bass fillet, creamy spelt,
shellfish emulsion

or

Grilled beef cut, potato soufflé,
creamy peas, morel sauce (+€10)

Cheeses

Selection of aged cheeses (+€8)
(Comté, Saint-Nectaire, goat's milk tomme)

Dessert

Homemade crème brûlée, lightly lemon
flavoured madeleine

or

“Eiffel Tower”, red berry filling,
wild berry coulis