Season Menu 35€

A la carte : Starter 13€ // Main 22€ // Dessert 9€

Slow-cooked Perfect Egg (64 °C), warm 24-month Comté emulsion,
fresh Muscat grapes, walnut and Comté cracker, Jura liquor caramel

or

Home-smoked & half-cooked Salmon coated with Nora pepper,
« Campoerial Queso Iberico » cheese mousse

or

Thaï-style shrimp ravioli,
sweet and sour emulsion with coriander, asian coleslaw salad (+4€)

or

Burgundy snails, creamy Vin Jaune sauce,
fresh oyster mushrooms, parsley sponge cake (+6€)

Caramelized Red Label Pork Belly (Val d'Argent, Alsace),
consumed stew, old-fashioned grain mustard gnocchi, watercress and horseradish mousse

or

Veal Picanha rolled in a seaweed sheet like a Maki,
black garlic and meat juice, capers and sun-dried tomatoes, seasonal squash variation (+6€)

or

Fillet of Sea Bass, mussels and ginger sauce,
mashed potatoes with fine herbs, seasonal vegetables (+4€)

or

Seared Hake fillet, cauliflower mousseline in brown butter, piquillo coulis,
slightly burnt cauliflower tips, lentils with chorizo and espelette pepper,

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Assortment of 3 fine cheese from Poirel (Master refiner) (+4€)

or

Cocoa, Gianduja and Coffee Bavarois cake

or

Giant Macaroon with mango and saffron, mango and ginger sorbet (+3€)

or

Apple in all its forms :
puff pastry stuffed with apple sauce, minced apple, light mousse, apple and lime sorbet

or

Fresh and roasted french Figs, fig sorbet, cinnamon financier cake,
Namelaka cream with « Zephyr » white chocolate (+3€)

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