

MENU INFLUENCES

120€

« A menu created to discover the influences of my winter carte »

*Sébastien Chambru,
Meilleur Ouvrier de France*

LA MISE EN BOUCHE

Winter sweetness

L'ENTREE

Foie gras,
from duck, in slice,
pan-sautéed and served cold,
gourd flavoured with anis and honey

LA MER

The cod,
back studded with sea utchins,
bean with the scent of the sea

LA FERME

The suckling pig,
roasted back on rind,
tart of cardoons with chestnut cream, fat juice

LES FROMAGES

Our « Maître Fromager » cheeses selection

LA DOUCEUR

Profiteroles mint-chocolate

LES MIGNARDISES

Delicacies