

MENU
CREATION
180€

A 8 course menu.
This menu is made by the Chef according to the market.

MENU
COULEURS DE SAISON
70€

A MENU COMPOSED WITH SEASONAL PRODUCTS, CHANGED EVERY WEEK.

MENU INCLUDING
BEVERAGES 100€

LE GARDE MANGER

Millefeuille of pickled sardine and potato

LE RISOTTO

Carnaroli risotto in Crottin de Chavignol butter, and dried fig

LA FERME

Mackerel pickled in mulled wine, pan-sautéed foie gras and warm raw fennel

LA DOUCEUR

“As a liégeois chocolate”

LES MIGNARDISES

Delicacies