

Degustation menu

This degustation menu is proposed to the entire table

White asparagus salad

With duck ham and mint yogurt sauce

Duck foie gras

With citronella and ginger jelly

Mr. Fabre goat's cheese

In cold soup with crisp vegetables and grey shrimps

Or

Organic egg

In Chimay-style, mushrooms marmalade, Mornay sauce with forest flavors

Limande-sole

Glazed with morels broth, cabbage rolls with butter and nuts

Or / And *

Milk-fed lamb

Cooked in different ways, lemon sauce, sorrel and simmered fregola sarda

Maison Blanche cake

With "Araguani" chocolate

Or

Coconut wonton

Strawberries, cooked and raw rhubarb

Degustation Menu 5 courses 95 €

Degustation Menu 6 courses * 125 €

Net prices taxes & service charges included. The restaurant does not accept checks.
The deadline for taking orders is 10:30 pm and 9:30 pm on Friday and Saturday.