



## Blue lobster from French coast

### Broth

coriander/ginger

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### The ravioli

duck foie gras/fresh tarragon

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### Confit medallions

saffron-flavored potatoes/mussels like a Villeroy

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### In « meurette » style

Kintoa pork belly/button mushrooms

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### Pre-dessert

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### Nougat/Tangerine

citron/crispy leaves of sour meringue

180€ per person

*All prices are net, checks are not accepted.*