

COLLECTION MENU

Fall 2018

380 €

Fresh goat cheese and sorrel crispy “amuse-bouche”

Vegetables cooked in salted crust

Langoustine from Scotland, fennel/lemon

Fillet of John Dory, squash and farmed mussels

Chicken from Culoiseau farm,
girolles and celeriac

Cheeses

Crispy coconut, pineapple, avocado-mint

Delicacies