

Menu « Marin »

« THOMAS LENOIR » ORGANIC OYSTER FROM CHAUSEY ISLAND
Apple Aigrette, cucumber, Granny Smith mousse

∞

MACKEREL

Homemade smoked, preserved egg yolk
Ravioli with “Cévennes” sweet onion and preserved lemon

∞

JOHN DORY

Pan fried fillet, artichoke mousseline flavored with green cardamom, artichoke
Squid and fresh coriander, citrus butter with sweet spices

∞

GOAT CHEESE FROM « LUCILE ET NICOLAS »

Pommé condiment, vegetables and salad with Kampot pepper

∞

RAVIOLI OF « CRÊPES SUZETTE » METHOD

Lemon sorbet

Price per person 80€

