

LE FEUILLÉE

ORIGINS AND INFLUENCES

BLUEFIN TUNA

Niçoise, basil, tomato

LANGOUSTINE

Zucchini, lemon balm, almond

LOBSTER

Artichoke, beef marrow, fig leaf

SEA BASS

Fennel, fish soup, orzo

BEEF

Shallot, verjuice, grape

BLACKCURRANT

Burgundy Cazette, blackcurrant leaf, marigold

CEREALS

Chocolate, caramel, praline

205€ | 165€ WITHOUT «LOBSTER» AND
«BLACKCURRANT» DISHES

Ripened cheese trolley - 28€

Food and wine pairing in five courses - 100€

Food and wine pairing in seven courses - 120€



As the Chef only works seasonal products, this menu can be modified

Meat's origin : France

Information on allergens present in dishes is available to you upon request

Taxes and services included-Net prices in Euros Payments accepted: Cash, Cheques, Visa, Mastercard, American Express, Relais & Châteaux cheques