LE FEUILLÉE

ORIGINS AND INFLUENCES

CRAB
Artichoke, Bresse cream, Buddha's hand

OYSTER
Calf's head, Gribiche sauce, 'nduja, caviar

SCALLOPS
Beef marrow, Jerusalem Artichoke, watercress

SEA BASS
Squash, kumquat, sea urchin

VENISON
Beetroot, pear, Chartreuse

CITRUS
Orange Colombo, Fontainebleau, sorrel

CEREALS
Chocolate, caramel, praline

205€ | 165€ WITHOUT «SCALLOPS» AND «CITRUS» DISHES

Aged cheese trolley - 28€

Food and wine pairing in five courses - 100€
Food and wine pairing in seven courses - 120€

MICHELIN

RELAIS & CHATEAUX

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