

# LE FEUILLÉE

## ORIGINS AND INFLUENCES

### GREEN ASPARAGUS

*Crab, citrus fruits, smoked pike roe*

### GIOL OYSTER

*Calf's head, Gribiche sauce, n'duja, caviar*

### RED MULLET

*Artichoke, kumquat, fish soup*

### LAMB FROM SISTERON

*Bagna cauda, chard, sweet clover*

### CHOCOLATE

*Burnt vanilla, buckwheat, Burgundy Cazette*

150€

*Cheese trolley between Provence and Burgundy - 27€*

*Food and wine pairing in five courses - 100€*



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