

LE FEUILLÉE

ORIGINS AND INFLUENCES

GREEN ASPARAGUS

Crab, citrus fruits, smoked pike roe

PEAS

Mediterranean shrimp, basil, stracciatella

GIOL OYSTER

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

RED MULLET

Artichoke, kumquat, fish soup

LAMB FROM SISTERON

Bagna cauda, chard, sweet clover

STRAWBERRY

Bresse curd cheese, summer savory, blackcurrant bud

CHOCOLATE

Burnt vanilla, buckwheat, Burgundy Cazette

190€ | 150€

WITHOUT «PEAS» AND
«STRAWBERRY» DISHES

Cheese trolley between Provence and Burgundy - 27€

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