

LE FEUILLÉE

ORIGINS AND INFLUENCES

LANGOUSTINE

Elderflower, almond, dill

OYSTER

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

CATCH OF THE DAY

Girolle, verbena, shellfish

VEAL

Green curry, artichoke, anchovy

CHOCOLATE

Burnt vanilla, buckwheat, Burgundy Cazette

150€

Ripened cheese trolley - 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