

LE FEUILLÉE

ORIGINS AND INFLUENCES

LANGOUSTINE

Elderflower, almond, dill

OYSTER

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

AMBERJACK

Tomato, blackcurrant leaf, saffron rouille

CATCH OF THE DAY

Girolle, verbena, shellfish

VEAL

Green curry, artichoke, anchovy

STRAWBERRY

Bresse curd cheese, summer savory, blackcurrant bud

CHOCOLATE

Burnt vanilla, buckwheat, Burgundy Cazette

190€ | 150€ WITHOUT «AMBERJACK» AND
«STRAWBERRY» DISHES

Ripened cheese trolley - 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