

# LE FEUILLÉE

## ORIGINS AND INFLUENCES

### MEDITERRANEAN PRAWN

*Green peas, lemon balm, almond tree blossom*

### GIOL OYSTER

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

### RED MULLET

*Sea urchin, marigold, saffron rouille*

### LAMB

*Asparagus, Caesar sauce, sweet clover*

### NICOLAS BERGER CHOCOLATE ECUADOR 65%

*Cardamom, cereal, balsamic*

135€

*Cheese trolley between Provence and Burgundy - 24€*



As the Chef only works seasonal products, this menu can be modified  
Meat's origin : France

Taxes and services included-Net prices in Euros Payments accepted: Cash, Cheques, Visa, Mastercard, American Express, Relais & Châteaux cheques