

LE FEUILLÉE

ORIGINS AND INFLUENCES

MEDITERRANEAN PRAWN

Green peas, lemon balm, almond tree blossom

GIOL OYSTER

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

PORGY

Artichoke, verjuice, bottarga

RED MULLET

Sea urchin, marigold, saffron rouille

LAMB

Asparagus, Caesar sauce, sweet clover

NICOLAS BERGER CHOCOLATE ECUADOR 65%

Cardamom, cereal, balsamic

CITRUS FRUITS

Gavotte, almond, olive oil

170€ | 135€ WITHOUT « PORGY » AND «
CITRUS FRUITS » DISHES

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