

LE FEUILLÉE

ORIGINS AND INFLUENCES

CRAB

Fennel, gaude, immortelle

GIOL OYSTER

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

SCALLOPS

Beef marrow, cardoons, Melanosporum truffle

RED MULLET

Sea urchin, marigold, saffron rouille

VENISON

Quince, beetroot, nepeta

NICOLAS BERGER CHOCOLATE ECUADOR 65%

Cardamom, cereal, balsamic

CITRUS FRUITS

Gavotte, almond, olive oil

170€ | 135€ WITHOUT « SCALLOPS » 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