

Menu

Tarbouriech

Tuna | Cucumber | CreamCru

Pickered

N25 caviar | Piedmont hazelnut | Chives

Essence

Chicken | Quail egg | Root vegetables

Brioche and Rye bread

Bordier butter | Celery



Salmon trout Ike Jime

Kohlrabi | Lardo | Leindotter

Scallop

Jerusalem artichoke | Chestnut | Truffle

Iberico

Bean | Apple | Vervain

Challans-Duck "Gérard Burgaud"

Rande | Radicchio | Moro-Orange

Mandarin

Skyr | Sea buckthorn honey | Granola

Cheese from Affineur Waltmann

Licorice bread | orange mustard

Original Beans

Wild Blueberry | Tahitian vanilla | Crue de Cacao



4-course menu 109,00 €

6-course menu 139,00 € (with cheese or Original Beans)

7-course menu 149,00 €

Please inform us of any intolerances, allergies, or requests for a vegetarian alternative when making your reservation.
Otherwise, exceptions may not be fully accommodated.