

Mother's Day Menu



Foie gras and trout terrine,
apple, celery, fir tree pickles and brioche

'Haliotis' farm Abalone,
peas 'à la française', seaweeds bouillon

***Blue lobster ravioli,**
artichokes, radish, lobster sauce

'Guyon' farm suckling veal,
white asparagus, girolles mushrooms, melisse juice

Cheeses

***Pre-dessert**

Ciflorette strawberries,
meringue, verbena sorbet, vanilla cream



170 EUROS PER PERSON – 7 courses menu
140 EUROS PER PERSON – 5 services menu
without the lobster ravioli and the pre-dessert