

Menu (subject to change):

ENTREE

Creamy Burrata, snacked leek, green asparagus, oil with Italian flavour

MAIN COURSE

Roasted organic sea bass, cockle and mussel juice, crushed apples, small violet of Provence

or Beef filet, celery emulsion, roasted vegetables, truffle juice

or Yellow chicken supreme with morels, creamy chestnut, forgotten vegetables

or Casserole of vegetables of the moment in estouffade, organic boulghour

Plate of matured cheeses (optional 8€)

or

DESSERT

The traditional chocolate moelleux with vanilla ice cream

Birthday cake for two (optional 20€)

1/2 bottle of water, 1/2 bottle of wine + glass of champagne + coffee or tea.