

CUISINE DE LA TERRE

Please note that this menu may change depending on our gardeners' harvests



Ivory sky, pink cloud
Duo
*
Celadon kohlrabi & rainbow radishes
In-season marquetry
*
Farewell to winter
Saint-Victor leek & Jeanne d'Arc pear
*
Wilted Palco spinach in rapeseed oil
Candied kumquat
*
Wild morels & hedgehog mushrooms with wild garlic
Celeriac risotto
*
Sylvain's mesclun
Toasted almond praline with fleur de sel
*
White asparagus from Les Landes
Hay-smoked
*
Celeriac with five garden spices
Monarch variety
*
Flowered red beetroot with wholegrain mustard
Allians "diamonds"
*
Spring vegetable medley
Snow peas, spring onions & green peas
*
Fantasy apple, citrus poetry
Rose geranium oval
*
Dark chocolate casket, soapwort snow
Icy orchard fragrance

380€ service included