

CUISINE DE LA TERRE

Déjeuner

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



Emerald sky, amber cloud

Duo

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Kohlrabi & rainbow radishes

In-season marquetry

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Saint-Victor leek, July 2025 vintage

Jeanne d'Arc pear

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Wilted Palco spinach in rapeseed oil

Preserved lemon

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Sylvain's mesclun

Toasted almond praline with fleur de sel

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White asparagus from Les Landes

Hay-smoked

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Wild morels from the Massif Central, wild garlic

Celeriac risotto

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Mid-season vegetable medley

Green peas, snow peas, Sweet Bell turnips, broccoli...

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Dark chocolate casket, soapwort snow

Peppermint oval

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Fantasy rhubarb, citrus poetry

Iced rose geranium fragrance

260€ service included