

# CUISINE DE LA TERRE

## *Lunch*

Please note that this menu may be subject to change depending on the harvests of our gardeners.



Almond-green sky, emerald cloud

Celtuce

\*

Celadon kohlrabi & Callison turnips

Beautiful seasonal marquetry

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Garden jewel boxes

Delicate vegetable ravioli

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A thousand leaves from the garden

Roasted almonds with fleur de sel

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Young multicolored beets

Golden sweet-and-sour

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New spiral cabbage from the garden

Dulse, zucchini blossom

\*

White asparagus from the Sarthe Valley, candied and hay-smoked

With Jura Vin Jaune

\*

Snow peas & young carrots

Risotto

\*

Three varieties of chard with pine nuts

Louise Passard pie

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Dark chocolate, soapwort snow & Bronte pistachios

Iced rose geranium fragrance

\*

Tangy red rhubarb

Bois Giroult orchard

260€ Prix net, service compris