

CUISINE DE LA TERRE

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

Dinner

Almond-green sky, emerald cloud

Celtuce

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Celadon kohlrabi & Calisson turnip

Beautiful seasonal marquetry

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“Merveille de Kelvédon” peas & Cirafine strawberries

Argentinian verbena

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A thousand leaves from the garden

Roasted almonds with fleur de sel

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Branch spinach “Palco”, preserved lemon

Young garlic kernels

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Spring onions & zucchini blossoms

Coral mirror

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

With the legendary straw wine

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Snow peas & young carrots

Risotto

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Flowered red beet with old-style mustard

Allians potato diamonds with smoked paprika

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Three varieties of chard with pine nuts

Louise Passard pie

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Dark chocolate, soapwort snow & Bronte pistachios

Iced rose geranium fragrance

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Tangy red rhubarb

Bois Giroult orchard



380€ Prix net, Service compris