

COLLECTION MENU

Spring 2017

380[€]

(Without drinks)

Vegetables cooked in salted crust

Green asparagus from Piolenc, almond cream,
Comté 'embers'

Brittany lobster, sea potatoes

Chicken from Culoiseau farm,
morel mushrooms and wild garlic

Cheeses

Grapefruit, refreshing aloe vera