





Refreshed white asparagus from La Torche / mustard / gentian 
Lightly cooked gilt-head bream from Noirmoutier / carrot / marigold / smoked yogurt
Spider crab from Roscoff / peas / lavender / caviar 
Warm young partridge and foie gras pâté / bitter salad

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Crispy blue lobster / radish / red orach / prune
John Dory cooked with watercress butter / artichoke / sesame 
Braised wild turbot / grapefruit / brocoletti / prawn

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Seared chicken from Culoiseau / green asparagus / wild garlic / fir
Roasted Lacaune lamb / abalone / turnip / seaweed from Le Croisic
Grilled silk grain veal / celtuce / olive from Nice / mint 

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Fresh and matured cheeses

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Ciflorette strawberry / basil
Vanilla pod from Madagascar
Rhubarb flower
Coffee from our Manufacture
Baba with your choice of rum / lightly whipped cream

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DECOUVERTE MENU

three half dishes, cheeses and dessert

280 €

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COLLECTION MENU

five half dishes, cheeses and dessert

340 €



These dishes can be requested in a vegetable version

Amaury Bouhours, Cédric Grolet and their teams