

COLLECTION MENU

Fall 2018

380 €

*Fresh goat cheese and sorrel crispy “amuse-bouche”
Vegetables cooked in salted crust*

Langoustine from Scotland, fennel/lemon

Fillet of John Dory, squash and farmed mussels

Chicken from Culoiseau farm,
vegetables, Albufera

Cheeses

Crispy coconut, pineapple, avocado-mint

Delicacies