

COLLECTION MENU

Summer 2018

380 €

*Crunchy of goat cheese in the sorrel
Vegetables cooked in salted crust*

Langoustine from Scotland, fennel/lemon

'Ikejime' line-caught sea bass on the scale,
green peas and rhubarb

Chicken from Culoiseau farm,
girolles and celeriac

Cheeses

Flaky brioche with Camargue strawberries, rocket

Mignardises