

COLLECTION MENU

Spring 2018

380 €

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

Crispy langoustines, fennel/lemon

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

Chicken from Culoiseau farm, morels

Cheeses

Passion fruit/coconut composition, ginger

Mignardises