



End of year menu

Amuses bouche

Truffle macaron 3, 13
Mini porcini mushroom parfait à la crème brûlée 1, 3, 7

Starters

Prawn carpaccio, passion fruit & lemongrass vinaigrette, pickled vegetables, radishes and grapefruit segments 2, 12, 13

64°C perfect egg, mushroom tartare, parsley velouté, crispy bread and truffle celeriac purée 1, 3, 7, 9, 13

Main course

Slow-cooked duckling fillet, roasted salsify, Provençal meat jus, Pommes Anna and thyme popcorn 7, 9, 12, 13

Dessert

Orange & passion fruit entremet, Joconde sponge, crispy rice and hazelnut praline 1, 3, 7, 8

Mignardises

Homemade dark chocolate truffles 3, 7
Almond financiers 1, 3, 7, 8, 13, 3

Prices excluding beverages for minimum 12 persons:

€95/person for a 6-course menu

€80/person for a 4-course menu

€65/person for a 3-course menu

Menu available from November to and including January.



Vegetarian End of year menu

Amuses bouche

Truffle macaron 3, 13

Mini porcini mushroom parfait à la crème brûlée 1, 3, 7

Starters

Celery carpaccio, crunchy fennel salad with orange and pickled vegetables 9, 12

64°C perfect egg, mushroom tartare, parsley velouté, crispy bread and truffle celeriac purée 1, 3, 7, 9, 13

Main course

Vegetable fregola risotto, Gorgonzola cream and chestnut shavings 1, 3, 7

Dessert

Orange & passion fruit entremet, Joconde sponge, crispy rice and hazelnut praline 1, 3, 7, 8

Mignardises

Homemade dark chocolate truffles 3, 7

Almond financiers 1, 3, 7, 8, 13

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