

EASTER MENU

Carpaccio of scallops, Honfleur wild garlic and lime

•••

Roast sea bass, fine fennel purée, peas and lemon confit, apple balsamic beurre blanc

•••

Pan-fried duck and foie gras, asparagus, grenaille potatoes and lettuce coulis

•••

Pont-l'Évêque cold cream, young salad shoots and pine nuts, cider caramel

•••

Egg trompe-l'oeil

All our products are homecooked from fresh. Net prices, taxes and service included.

Collection