TASTING MENU

€79 per person

Cream of chestnut and mushroom soup,
small croutons and crispy bacon pieces

Sea bass tartare with ginger and lime

Seared scallops with celeriac mousseline,
cider butter sauce

Gin, green apple and lime granita

Fillet of beef, gravy flavoured with black garlic, Brussel sprouts,
mashed squash, baby artichoke

Autumn pear, sweet root vegetables and vibrant citrus notes

Lactose free

Gluten free

Origin of our meat: from France except the lamb, which is from Ireland.
Allergens: the list of “Allergenic” products is available using the **QR code** or from the Maître d’Hôtel.
All our dishes may contain traces of the 14 major allergens.

Supplement €22 for "all-inclusive" customers wishing to discover our tasting menu
Net prices in Euros including VAT, service included.