

TASTING MENU

79 € per person

Smoked salmon and ricotta open ravioli, peas and lemon



Homemade semi-cooked foie gras, green tomato and appel chutney,
tarragon cream



Tuna tataki with two types of sesame and ponzu sauce



Limoncello prossecco and citrus



Fillet of beef with pepper sauce



Light creamy vanilla peas, buckwheat almond crumble,
fresh mint sorbet, raspberry, mint oil



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.

