

MENU

7 courses

Pissaladière
Foie gras | Carthagène | Melon
Crab | Oscietra caviar

Trout from Les Fumades

Puff bread | Olives

Gillardeau oyster | Jalapeño | Cucumber

Red tuna | Heirloom tomato | Wasabi

Sweetbread | Blue lobster | Verbena

Turbot | Sorrel | Shellfish

Cured beef | Girolle | Black garlick

Goat cheese | Honey | Granola

Cherry | Black olive | Wild blueberry

Apricot | Madagascar Vanilla | Rosemary

Mignardises

€185 / person

Wine pairings :
4 glasses : €66 / person
6 glasses : €88 / person

Are rates are in euros, VAT and service included
Meat and fish origin: France