



Prelude

Tapioca, crab, vadouvan
Pear and foie gras ganache macaron
Onion tartlet

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Amuse-bouche

Razor clam and clam shell in parsley sauce, aster and iodine yuzu emulsion

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Seabream

Backbone, marinated in ginger and lemongrass, peas and broad bean sauce
vierge, ossetra caviar tartare, jalapeño espuma

or

Foie gras

Pan-fried, barigoule artichokes, morels and mizuna salad

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John Dory

Mi-cuit, colonatta bacon, green asparagus, piquillos and red wine matelote sauce

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Suckling lamb

Trio of suckling lamb, wild garlic and sand-grown carrots

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Cheese

Matured cheese plate, lettuce and fresh herbs

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Strawberry

Like a strawberry cake, almonds from Provence and elderberry flower

or

Chocolate 64%

In different textures, rhubarb confit and sorbet, tangy juice

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Mignardises cart

Montcaud Menu in 4 courses | 105 – Wine pairing 4 glasses | 58

Cèdre Menu in 6 courses | 145 – Wine pairing 5 glasses | 72

(menu served to the whole table)

