

jour de fête au jardin

Patience



Garden fantasy
Dressed in an egg shell

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“Folle” artichoke salad, lightly tangy

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Exquisite truffle “zephyr”

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Spring ragout of green peas and fava beans,
fresh herb pasta

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Diaphanous dim sum of wild mushrooms,
Creamy infusion of black truffle

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Botanists’ “porcelain” baba,
Fresh herbs & a hint of citrus

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Chocolate, in a warm-cool opulence
Verbena, Armagnac & ginger



Your dinner ends with
The Three of Delights
& a warm fruit tart to share

305€

Designed for Plants Lovers,
this menu is free of flesh, but full of beautiful greens,
born from the remarkable know-how
of our neighbouring farmers.