MENU

4 service 67 €
5 service 87 €

Accord : 39€ - 46 €
*sans alcool : 29€ - 34€

AMUSE-BOUCHE

Maquereau, ciboulette, wakamé, daikon

Bouillon de champignons, huile de lavande

Betterave jaune, oseille, chèvre

-

Saint-Jacques, céleri-rave, argousier, dashi de Saint-Jacques

Cappelletti, butternut, champignons fumés
Châtaignes confites
Courge Hokkaido fumée, lait battu

Pêche de ligne du jour, choux de Bruxelles, coing poché, jus de fenouil et haddock fumé

Pintade, apple butter, tasty paste, eryngii grillé, sauce au savagnin, cœur de volaille, topinambour (5 services)

Pomme, cannelle
Jian dui

-

MIGNARDIES

Boule de Berlin

Chou craquelin

MENU

4 course **67 €**
5 course **87 €**

paring : 39€ - 46 €
*non-alcoholic : 29€ - 34€

AMUSE-BOUCHE

Mackerel, chives, wakame, daikon

Mushroom broth, lavender oil

Golden beetroot, sorrel, goat’s cheese

-

Scallops, celeriac, sea buckthorn, scallop dashi

Cappelletti, butternut squash, smoked mushrooms
Confit chestnuts
Smoked Hokkaido squash, buttermilk

Line-caught fish of the day, Brussels sprouts,
poached quince, fennel jus and smoked haddock

Guinea fowl, apple butter, tasty paste, grilled
eryngii, Savagnin sauce, poultry heart,
Jerusalem artichoke (5 courses)

Apple, cinnamon
Jian dui

-

MIGNARDIES

Berliner doughnut

Craquelin choux