



TRADITION AND TASTE

Our selection of butters: salty, tomato, avocado, kalamata olive and mushrooms

Sourdough bread with long fermentation

Crunchy tapioca, spirulina, horseradish, marinated salmon and dashi

Cauliflower mousse with mollusc juice and caviar

Caramelized millefeuille of smoked eel, foie gras, spring onion and green apple

Fried calamari

Farmhouse eggs with cheese cream, artichoke, asparagus, truffle and Iberian pork dewlap

Fresh pasta ravioli filled with black truffle, wild mushrooms and Iberian pork

Cod cheeks in mild pil-pil confit (garlic and pepper)

Toasted suckling lamb with honey aubergines, delicate garlic cream and crunchy sweetbread

Thin puff pastry tart with apple and ice cream

Cold essence of basil with green beans, lime sorbet, juniper slush and raw almonds

My little sweets: white chocolate and almond truffles, armagnac milk liqueur, almond financiers, and red grape and passion fruit must