



TASTING MENU

SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER "AU MORIANE"

BUTTERNUT MILLEFEUILLE, CHESTNUTS, ONIONS

WILD BOAR GYOZA, CELERIAC, BLACK GARLIC, NORI BROTH

HADDOCK CONFIT IN FIG LEAF, CHIPIRONES, YOUNG CARROTS, SATSUMA

RED LEGGED PARTRIDGE, PARSNIP, PEAR, RED CABBAGE

CHEESE PLATTER AND THEIR GARNISHES 14€

(INSTEAD OF DESSERT 9€)

FLEXI GANACHE, AERO, ORANGE, TEA

PETITS FOURS

MENU 90€ - WINE PAIRING 50€ - NON-ALCOHOLIC PAIRING 35€

ALL OUR PREPARATIONS ARE MADE IN-HOUSE WITH GREAT CARE AND LOVE

WE CAN ADAPT OUR MENU FOR ANY DIETARY REQUIREMENTS

CLOSING TIMES

4PM / MIDNIGHT