



## *TASTING MENU*

### SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER

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BUTTERNUT, BLOOD ORANGE, XO SAUCE, SWEET AND SOUR

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BURNT MACKEREL, SALSIFY, BEETROOT, TARRAGON, DASHI

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LANGOUSTINE, CABBAGE, SABAYON, BACON JAM

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STUFFED LAMB SADDLE, POLENTA, SHALLOTS, NIXTAMALIZED APPLE

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CHEESE PLATTER AND THEIR GARNISHES 14€

(INSTEAD OF DESSERT +9€)

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SABLÉ BRETON, KIWI KOSO, PECAN NUTS, SHISO

### PETITS FOURS

MENU 95€ - WINE PAIRING 50€ - NON-ALCOHOLIC PAIRING 35€

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

WE CAN ADAPT OUR MENU FOR ANY DIETARY REQUIREMENTS