



TASTING MENU

SNACKS

SOURDOUGH BREAD AND CULTURED BUTTER

TOMATOES FROM OUR GROWER, LABNEH, BLACK GARLIC, DILL

COURGETTES, CHARENTAIS MELON, COCKLES, GREEN CURRY GAZPACHO

WEEVER TATAKI, AZOREAN PINEAPPLE, EDAMAME, THAÏ FISH BROTH

SLOW COOKED COQ DES PRÉS, GLAZED AUBERGINE, PEACH

CHEESE PLATTER AND THEIR GARNISHES 14€

(INSTEAD OF DESSERT +9€)

PLUM, MISO, WHITE CHOCOLATE

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