

# MENU DÉGUSTATION

## Amuse-bouche

**Crumble parmesan/caviar d'artichaut/citron confit/tomate San Marzano/noisette**  
Parmesan crumble/artichoke caviar/preserved lemon/San Marzano tomato/hazelnut  
A, G, H, M, O

**Asperge verte/thon rouge/sauce au thon/butternut/orange/noix de cajou**  
Green asparagus/red tuna/tuna sauce/butternut/orange/cashew nut  
C, D, G, H, L, M, O

**Saint Pierre/moules/petit pois/fève/mini carotte/pois gourmand/sarriette**  
John Dory/mussels/peas/broad beans/baby carrots/sugar snap peas/savory  
A, G, L, O, R

**Dos de veau/morille/asperge blanche/sucrine**  
Veal loin/morel mushroom/white asparagus/sucrine lettuce  
C, G, L, O

**Dacquoise pavot-coco/crème mascarpone/rhubarbe**  
Poppy seed-coconut dacquoise/mascarpone cream/rhubarb  
A, C, G, H

€ 94,00

With wine paring + € 46,50 (0.1 l/Gang)

*The menu is served for the whole table.*

*Cover charge : 3,60 €/person*