

Menu D'ici et D'ailleurs

Burgundy Snail Croustilles, Fried Garlic Butter

Or

Marinated Salmon as a Gravelax, Avocado Foam, Spicy Seasoning

∞

Beef Shoulder Candied and Egg at 63°C as a “Meurette”

Or

Ink of Skid Risotto, Mussels cooked in “Marinières”, Poutargue Cream

∞

Cornet of Epoisses Foam with Mustard Bran

∞

Fermented Chesnut Soufflé, Chartreuse Sherbet

Or

Pear Poached in Red Wine, Mulled Wine Foam

35 Euros TTC

This menu is only available at lunch

According to legislation, a list of allergens is available at the reception upon request.