MENU HIVER 2022-2023





DISCOVERY M E N U

STARTER

- Seared salmon, leek compote with grain crisp
- Cream of red kuri squash, chestnuts, roasted squash seeds 🤎

MAIN COURSE

- O Suprême of young guinea hen, smashed potatoes, fricassee of local mushrooms, vin jaune sauce
- Tillet of sea bream, parsnip mousseline, honey-roasted carrots with thyme
- Steak with shiitake mushrooms and small cauliflower soufflé (+€9)
- Delenta with truffles, seasonal vegetable medley W

CHEESE

Cheese platter (+8€)

DESSERT

- L'instant by Paris seine (mini cheesecake/chocolate finger cake)
- 🔵 Pear and chocolate crumble 🦙