



Hors d'oeuvre

Périgord foie gras
Aronia berry | Coffee | Alpine hay milk

Breton red mullet
Hay | Quince | Watercress | Violet potato

Entrée

Norwegian lobster
Beans | Chorizo | Black garlic | Rice

Pigeon breast supreme
Salt-baked celeriac | Wild apple | Tamarind | Date

Main Course

Line-caught John Dory
Sardine | Beurre blanc | Jamón Cebo | Sweet pepper | Poverade

Venison veal
Bimi | Schüttelbrot crispbread | Chanterelle mushrooms |
Jerusalem artichoke

Sweet & Savoury

Artisanal cheese selection
Pear | Nasturtium | Crackers

White chocolate
Strawberry | Apricot

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Five courses – €145 | Six courses – €175 | Seven courses – €199
Each menu always includes either cheese or dessert as a set course.