



EASTER MENU 145 €

per person, beverage excluded

Appetizer,
Asparagus,
browned in caviar butter



Duck Foie Gras,
as a ravioli,
simmered morels in nut oil,
"Vin de Voile" broth



Lamb Declination,
confit shoulder, giblets crostini,
gnocchi with herbs, unpeeled garlic juice



Grapefruit Granite,
citrus fruit sorbet



Exotic "Millefeuille",
milky mousse and passion sorbet

Set menu proposed on Sunday, April 21st, 2019 for lunch.