

In our eyes it is the shared emotion that makes every bite memorable. So our team invites you to discover our gourmet universe in 4 common sequences.

Stuffed tomatoe for two - Fresh goat cheese Arugula and pine nut pesto

Escabeche mackerel - Crunchy vegetables Tarragon mayonnaise

Confit John Dory - Red wine fish bone jus or Rack of Bigorre black pork - Rich meat jus

> Summer vegetable raviolis Confit fennel and tomato coulis

or Vanilla cauliflower - Multicoloured tabbouleh Piedmont hazelnuts

Giant éclair to share - Peach - Marigold

90€ / person Menu is served to the all table Wine pairing available at 45€ / person Champagne pairing at 65€

