



ÉMOTIONS DE SAISON

Discovery Menu Signature Menu 70 3 services 6 services 110 110 Wine pairing Wine pairing 165

TO START

Red tuna marinated in soy sauce, Japanese omelette, sorrel 30 Green asparagus from Provence, poached egg and lemon sabayon 32 Pan-seared scallops Basque style, wild garlic 34

TO FOLLOW

Pan-seared brill, pear, black garlic & miso sauce 40 Iberico pork chop, morel, asparagus 45

TO SHARE

Slow cooked lamb shoulder, ratte potatoes 90 Catch of the day, white asparagus from Touraine, preserved lemon market price

TO FINISH

Selection of artisanal cheeses 16 Praline soufflé (10minutes) 16 Apple, tarragon & buckwheat treat 16

All prices are in Euro incl. VAT and service. Our homemade dishes are prepared on site from raw products. All our meat is from French and Dutch origin. Taxes and service included - VAT 10% - Unless otherwise stated, all wines or producted designation - net prices 20% VAT. List of allergens available upon request.