

Black truffles winter tuber melanosporum Macaroni gratinated with parmesan, duck foie gras and truffles veal juice	55€
Green asparagus from Provence Roasted, Ligurian olives in condiment, basil sabayon	44€
Langoustine and Caviar Imperial Borage ravioli purposes, bergamot zest, broth with lemongrass	55€
Morels Green asparagus in salpicon blend with a full-bodied juice, emulsion of dried morels with tonka bean	47€
•	
Red mullet Crispy on the skin with the flavors of marjoram, pissaladière of sweet onions with thyme flower	44€
Sole from Roscoff Pan-fried fillets with truffles, artichokes with bone marrow, vegetal juice	61€
Carabineros Grilled on the plancha, black rice Di Vénère like a risotto with squids and preserved lemon	72€
•	
Beef from Salers Roasted filet, Provencal juice and smoked eggplant, puff potatoes	67€
Veal from Lozère Filet mignon and sweet onions with sage, smoked bacon peas	63€
Farmer Sot-l'y-laisse Cooking in a truffle juice, gratin zitones, broad beans and purple asparagus	78€
•	
Fromages affinés par Claire Donnadieu	21€
Sélection de fromages de chèvre par Dominique Fabre	19€
•	
Chartreuse verte VEP In granité, raspberries and rose water ice cream	25€
Homemade praline Crunchy, lemon sorbet with green anise	24€
Grapefruit In fine jelly and marmalade, citrus fruits juice with olive oil	23€
Guanaja chocolate In fine soufflée tart, mascarpone emulsion and cocoa sorbet	25€



Menu Découverte 85€

Served with two glasses of wine

Green asparagus from Provence

Roasted, Ligurian olives in condiment, basil sabayon

Red Mullet

Crispy on the skin with the flavors of marjoram, pissaladière of sweet onions with thyme flower

Beef from Salers

Roasted filet, Provençal juice and smoked eggplant, puff potatoes

Homemade praline

Crunchy, lemon sorbet with green anise



Menu de Saison 125€

Green asparagus from Provence

Roasted, Ligurian olives in condiment, basil sabayon

Sole from Roscoff

Pan-fried fillets with truffles, artichokes with bone marrow, vegetal juice

Black truffles winter tuber melanosporum

Macaroni gratinated with parmesan, duck foie gras and truffled veal juice

Veal from Lozère

Filet mignon and sweet onions with sage, smoked bacon peas

Grapefruit

In fine jelly and marmalade, citrus fruits juice with olive oil

Chocolate Grand cru

In fine soufflé pie, cocoa sorbet, mascarpone emulsion



Menu Dégustation 150€

Langoustine and Caviar Imperial

Borage ravioli purposes, bergamot zest, broth with lemongrass

Morels

Green asparagus in salpicon blend with a full-bodied juice, emulsion of dried morels with tonka bean

Sole from Roscoff

Pan-fried fillets with truffles, artichokes with bone marrow, vegetal juice

Black truffles winter tuber melanosporum

Macaroni gratinated with parmesan, duck foie gras and truffled veal juice

Veal from Lozère

Filet mignon and sweet onions with sage, smoked bacon peas

Selection of cheeses

Fruits chutney

Grapefruit

In fine jelly and marmalade, citrus fruits juice with olive oil

Chocolate Grand cru

In fine soufflé pie, cocoa sorbet, mascarpone emulsion

