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*Respecting the product,
the environment and the ground's natural cycle,
My cuisine follows attentively the seasonal changes
interacting with the products of our lands.
Remaining true to my own values,
I pay tribute to them with this menu*

Cuisine from our Regions

Local Trout just confit,
Zucchini & Nutty Butter



Roasted Guinea-fowl supreme with Tandoori,
Celeriac's Cappelletti,
Preserved Lemon & Lemon balm



Fresh Goat cheese from "Ouroux",
Cucumber & Mint from our garden



Orange blossom hot Soufflé,
Sesame crisp & Raspberry sorbet

68€ (drinks not included)
Optional Cheese trolley: 15€