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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

Pan-Seared crawfish, butternut pickles and anis sauce



Roasted Pork, Loin Pig's trotters crusts,
Prunes, Cereales, Red Cabbage & Whisky emulsion



Fresh Goat cheese from "Ouroux",
Figs & Tarragon



Hazelnut hot soufflé, Tangerine Marmalade,
Kalamansi Tangerine sorbet

70€ (drinks not included)
Optional Cheese trolley: 15€