

Menu L'Essentiel €56

If you wish to substitute a starter or main course with a dish from the à la carte menu: supplement €6.

Starters

Vegetable gyoza with yuzu japanese broth

(Sesame, gluten, soy, garlic)

Razor clams gratinated with parsley butter

(Shellfish, gluten, milk)

Main Courses

Cod back, white wine butter with yellow wine and cod roe, fried parmesan risotto

(Fish, milk, sulphites)

Supreme of guinea fowl "Label Rouge Challans" cooked at low temperature,
sweet potato and summer vegetables, reduced poultry jus

(Milk, sulphites)

Desserts

The 4 lemons, light yuzu mousse, lime crumble, yellow lemon sorbet, kaffir lime

(Milk, gluten, nuts)

Chocolate & vanilla delight:

Chocolate crumble, hot chocolate - vanilla siphon, chocolate tile and shards, vanilla ice cream

(Eggs, milk, gluten, nuts)