

COLLECTION MENU

Summer 2017

380 €

*Crunchy of goat cheese in the sorrel
Vegetables cooked in salted crust*

Crispy langoustines, fennel/lemon

'Ikejime' line-caught sea bass on the scale,
artichokes, rocket salad

Chicken from Culoiseau farm,
girolles and celery

Cheeses

Raspberry from Puy en Velay and thyme tart

Mignardises