

COLLECTION MENU

Winter 2018

380 €

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

Jerusalem artichokes from Pays de la Loire,  
tuber melanosporum

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

Chicken from Culoiseau farm,  
poached seasonal vegetables, Albufera

Cheeses

Frosted grapefruit, Sansho berries and aloe vera

*Mignardises*