

CHEF TABLE'S MENU

Spring 2019

650 €

2011 - Champagne Roederer Blanc de blancs

2016 - Pouilly-Fuissé - Les Ménétrières - J.Ferret

2016 - Châteauneuf-du-Pape - Clos La Roquette

2013 - Costières de Nîmes - Scamandre
Domaine Renouard

2015 - Jurançon - Au Capcèu - Camin Larredya

Fresh goat cheese and sorrel crispy "amuse-bouche"
Radish to crunch

Langoustine from Scotland, fennel/lemon

Fillet of John Dory, green asparagus, black olives

Chicken from Culoiseau farm,
morels, wild garlic

Chocolate from our Manufacture, cardamom

Delicacies