

Menu proposition at 285 € per person

only available for a minimum of 10 persons

Scallop carpaccio with oriental spices

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Shell fish bouillon, Gillaudeau oyster and sautéed gurnard with glasswort

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Sea bass fillet and sliced lobster with basil, fennel salad with saffron

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Pan fried John Dory with chorizo and lardo,
quinori with argan oil and broccoli coulis

or *[to choose in advance]*

Young rabbit roll with Espelette pepper, mixed vegetables with garlic

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Pluma of duroc pork with summer truffle,
artichokes and Jerusalem artichokes

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Macerated peaches with a reduction of old balsamico vinegar,
pineapple sorbet with kirsch

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Crispy chocolate with coconut
and white chocolate mille-feuille with cherries

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Coffee and delicacies

Included : aperitif, white wine, red wine, water and coffee

Wines will be proposed according to the guest's wishes and depending on the stock availabilities.