



Menu Cimes : 58€
Evenings, Sunday Lunch and Public holidays

Appetizer

Starters

Foie Gras,
Speculos, vanilla, grue de cacao, celeriac and mirliton biscuit.

Or

Lobster,
Miso soup, tofu, heritage vegetables, shellfish.

Mains

Capon,
Black cardamom, leek, apple, chestnut and potato crisp.

Or

Scallop,
Parsnip, tonka bean, Jerusalem artichoke, turnip.

Cheese

From Master "Affineur" M. Vergne

Desserts

Clementine,
Orange coulis, Tanzanian dark chocolate, cocoa, aero and Gran Marnier.

Or

Chef's Token,
Maple and pecan tart, honeycomb, ginger and vanilla

Drinks not Included
Price in Euros
Tax and service charge included



Menu des Taillis