

Gourmet Menu

Starter

Summer salad of crunchy vegetables,
eggplant caviar, slow-cooked “perfect” egg, and pearled balsamic vinaigrette.

Main Courses

Pan-seared trout fillet from Le Vigan,
yellow and green zucchini tagliatelle with lemon and basil, Genevoise sauce.

or

Ballotine of chicken from Cognac farm,
green parsley potato mousseline, summer truffle shavings, and hunter-style sauce.

Cheese

Plate of three regional cheeses,
matured by Vincent Vergne, Meilleur Ouvrier de France.

Dessert

Frozen lemon finger,
rosemary crumble, and white chocolate glaze.

Starter-Main course-Dessert: 40.00€ttc

Starter-Main course-Cheese-Dessert: 49.00€ttc