



L'ÉCRIN

Tomatoes from the field of Bruno Cayron seasoned basilic

Duck foie gras "à la plancha", corn roasted with juice, gentian consommé

Pan fried frog legs, watercress juice, fresh garlic

Roasted turbot, stewed squid land & sea, parsley cottage cheese

Sauteed smoked pigeon, ravioli of bacon and grape, Bernadette's special peas

Cheese

Ciflorette strawberries from Thibaut Pique, thyme ice cream and caramelized arlette biscuits

Peruvian hot chocolate "Grand Cru"

Inspiration Menu 205 - 270
5 sequences - 8 sequences

Beverages Alliance 170

Net prices in euros with taxes and service charges included.
The restaurant does not accept cheques. All our meats are of European origin.