



L'ÉCRIN

Scallops and crab, mango passion caviar from Sologne

Duck foie gras poached, « pot au feu bourgeois »

Turbot with shells, salsify

Langoustine cooked at « l'unilatéral », agnolotti with cress

Pyrenean milk lamb with black garlic in two courses

Cheese

Peas, citrus fruits and white cheese sorbet

Brazilian chocolate, lemongrass ice cream and cocoa beans

Menu Inspirations - 205 / 270 €

5 sequences / 8 sequences

Beverages Alliances - 120 / 220 €

*Net prices in euros, taxes & service charge included.
Payment by check is not accepted. All our meat are of French origin*