

SURPRISE MENU

A GASTRONOMIC DISCOVERY
 CHEF'S SURPRISE AND INSPIRATION
 8 COURSES MENU FOR ALL OF YOUR GUESTS

OUR SOMMELIER WOULD BE DELIGHTED TO
 ADVISE YOU WHICH WINES ARE MOST SUITED TO
 COMPLIMENT YOUR MEAL

LAST ORDER FOR THE SURPRISE MENU AT 1.30 PM FOR LUNCH
 TIME AND 9.30 PM FOR DINNER

DISCOVERY MENU IN 3 COURSES

DISCOVERY MENU IN 4 COURSES

SEASONAL AMUSE BOUCHE

CARABINEROS

SIMPLY GRILLED
 FLAME-BURNT MELON FLOWER
 BISQUE OF CARABINEROS WITH MELON BROTH
 TARTAR AND STUFFED HEAD, GRATIN STYLE

YELLOWTAIL

GRILLED WITH AUBERGINE POWDER
 AUBERGINE STUFFED WITH AUBERGINE CAVIAR
 HEAD JUICE WITH MATCHA TEA

VEAL

AVEYRON-RAISED VEAL CHOP
 MINI CHANTERELLE MUSHROOMS
 FRESH ALMOND AND LEMON PRESERVE
 ARBOIS WINE VEAL JUICE

STRAWBERRIES

STRAWBERRY IN TEXTURES, FRESH SAGE
 LIGHT MERINGUE, FROMAGE BLANC CREAM
 STRAWBERRY SORBET AND SAGE GRANITA
 STRAWBERRY AND SAGE OIL VINAIGRETTE

LUNCH FORMULA

WITH THE EXCEPTION OF SUNDAYS AND PUBLIC HOLIDAYS

2 COURSES P/PERS

CHOOSE FROM THE DISCOVERY MENU ABOVE
 2 GLASSES OF WINE

OUR SELECTION OF CHEESES

WINE PAIRING (3 COURSES)
 WINE PAIRING (4 COURSES)
