

TIME OF THE LAND

"TETE D'ACHARD"

foie gras, black garlic and sage vinegar

MACKEREL

lard, celery and green strawberries

HAND CAUGHT SEA BASS

wild crayfish, broccoli stems and fennel

LAMB SHOULDER

artichokes, ratte potato, sugar peas and pistachio

JUNIPER YOGURT

berries, granola

YELLOW BEETROOT

apricot, mint and noisette

MENU 60€

MENU WITH WINE FLIGHT 90€

To create a unique experience,
this menu is only available for the entire table,
up to 6 pax

The dish has products from HE.
Please inform us if you have some allergies/dietary requirement.
VAT included.