

LUNCH MENU

Served from Wednesday to Friday for the whole table

MACKEREL BURNED BY THE FLAME

eggplant millefeuille / za'atar / tahini vinaigrette

PORK COLLAR FROM THE CORRÈZE HIGHLANDS

chimichurri / corn / melon

HAZELNUT GAVOTTE

Praline / lime and vanilla sorbet / 66% Caribbean chocolate espuma / burnt vanilla oil

MENU 3 COURSES 115 € - WINE PAIRING 55 €

Supplement cheese trolley in place of the dessert 15 €