

Tasting Menu

Our choice of flavours

This menu is served for the whole table

Pumpkin and mushroom stuffed artichoke bottoms
red onion compote and bechamel sauce

Sautéed variegated scallops with mango and vegetables
on sprout salad dressed with vanilla oil

Sea bass at low temperature with baby squid in ink
on vegetable risotto

Veal sirloin with duck liver port wine sauce,
pine nuts, creamed morels and mangetout peas

**Banana and mango tart tatin with spiced yogurt ice
cream**

Liquefied pineapple with a touch of fennel
and raspberry sorbet

Bread service, mineral water, coffee

67,00

Prices in €, VAT 10% included

