

L'Impé

ENTRE PROVENCE & CAMARGUE

Christmas



Homemade duck terrine.
Chutney . lamb's lettuce salad . brioche toast.

Sea urchin bisque :
roasted sunchokes with Melanosporum black truffle,
squids.

Whole capon rubbed with aromatics
from the garrigue roasted.
Sweet onions and chestnuts from
Les Cévennes regions spiced with juniper.

Christmas log cake L'Impé.
Citrus fruits marmalade.

Warm Manjari chocolate ganache with blond raisins,
poached pear segments, sorbet Blanc.



90€



Prices are in euro, including taxes.
The allergens list of each dish is available upon request.