SAN RÉGIS SNACK TIME BY JESSICA PREALPATO
65€ / PERSON

PAIRED WITH A GLASS OF
LENOBLE EXTRA-BRUT V.22
85€ / PERSON

THE SAN RÉGIS INFUSION

THE FRESH FRUITS

THE TREATS BOX

Corn flour and plant-based chocolate spritz
Spelt and fermented soy pancake
Corsican chestnut flour and buckwhet shortbread

THE 3 CONDIMENTS

Thyme honey from Nicolas Bourg
Raw cream
Rosehip jam

THE COOKIE

Ancient wheat flour from M. Guichard
Puffed seeds and seed praline, Voatsiperifery black pepper

THE TART

Peanuts from Soustons and black lemon

PLATED DESSERT

Red Love apples smoked with walnut shells
Einset grapes from M. Damiani and walnut butter

THE CAKE

65% Sao Tomé chocolate from Nicolas Berger
Cocoa paste and grated puxuri
Ice cream with Kerbastard farm milk