



# LA CARTE



## STARTERS

- Semi-cooked sea bass, lacto-fermented cabbage, fish roe, lemon balm* 16€
- Poultry from the Haut-Pays farm, herring, smoked paprika, barbajuan chard* 14€
- Wild morels, fava bean stuffing, beef jus with morels, morel sourdough ice cream, toasted bread emulsion* 19€
- Daikon radish, wild garlic, fresh goat's cheese, sweet and sour sauce, steamed bread,*  
*wild garlic pesto* 12€



## MAIN COURSES

- Milk-fed veal in a crust, new turnip, smoked egg yolk, lilac* 35€
- Mother-of-pearl monkfish, sea aster, mint vinegar mousseline, bone jus, crispy monkfish liver* 30€
- Suckling pig pie, sea lettuce, white asparagus from Campagne Les Hesdin* 32€
- Spinach leaf, barley malt, spring flowers, daisy vinegar, vegetable broth with barley oil* 26€



## CHEESE

- Cheese cart (Fromagerie Caseus)* 14€



## DESSERTS

- Carrot, buckwheat and cider combination* 14€
- Rice pudding, waina chocolate and cauliflower* 14€
- Pear en croûte, double cream and honey, perry* 14€
- Textured sorrel, farmhouse fromage blanc and milk jam* 14€
- Crêpe Suzette* 14€

