



LA CARTE



STARTERS

Crispy chicken from Haut Pays farm, preserved plums and peppers, fresh herbs and poultry sauce 14€

Hareng from A to Z, celery, seaweed and radish capers 14€

Rehydrated celery with vegetable concentrate, sweet and sour lacto-fermented rhubarb, sunflower seed condiment, parsley and hazelnut butter foam 13€



MAIN COURSES

Bouonnais scallops, potato roll, seaweed and lovage, lobster scallops, iodized broth 36€

Stuffed young pigeon, cucurbits, salted walnut praline, royal poultry liver and pigeon juice 42€

Roasted turbot, Chinese cabbage roll, pear, fried turbot bard, herbed fish sauce and salicorne swell 38€

Chef's suggestion: *Prime rib from Les Douces Folies farm, vegetable pie, hollandaise sauce with elderflower vinegar, to share for two* 110€



CHEESE

Cheese cart (Fromagerie Caseus) 14€



DESSERTS

Fermented plum, cottage cheese, gin and juniper berry 14€

Cheese from Louis de Montcavrel's cows, dulcely chocolate and pecans 14€

Montreuillois honey with apple and granola 14€

Double-cooked quince, chestnut and buckwheat 14€

Crêpe Suzette 14€

