



LA CHÈVRE D'OR



 Cherry tomato

Melon, myrtle, summer purslane

Red tuna

Cucumber, kiwi, shiso

Gamberoni

Aquarelle, citrus

 Beef tongue

Rhubarb, beetroot, laurel

 Amberjack

Sweet woodruff, lemon verbena

 Pigeon

Black garlic, lavender, cardamom

 Tulameen raspberry

Camphoraceous herbs, Ort gin

Tahitian vanilla

Champagne Blanc de Blancs, crispy arlette

Horizon 360€

 **Sentier du littoral 290€**

Our menus are prepared with fresh products and can be changed according to availability.