



chefs set menu

entrées

Chèvre crème, cherry tomatoes, endives, basil, parsley

Brioche, Norwegian shrimps, salmon, dill, horseradish, pickled fennel

Tartar, Dijon, capers, chives, cured egg yolk, herb mayonnaise

plats principaux

Summer risotto, seasonal greens, pea, fennel, parmesan

Pan-fried duck, cherries, port wine, chervil (+6)

pâtisseries

Crème brûlée, vanilla, orange, seasonal sorbet

Pick your starter and main dish

48

Wine pairing

44

