



FATHER'S DAY

GAZPACHO WITH OLIVE OIL FROM LES BAUX-DE-PROVENCE
pickled cucumber

MARINATED TUNA TATAKI
summer truffle - hazelnut oil

BRESSE CHICKEN BALLOTINE
green asparagus - barigoule artichoke

APRICOT
thin tart - honey ganache from our beehives - thyme sorbet

130€ per person (excluding beverages). Net prices, VAT included.

This menu was created by Chef Christophe Raoux, Meilleur Ouvrier de France 2015,
and Pastry Chef Claire Santos Lopes.