

Menu

Starter

Diving Scallops, Nice squash, chili pepper confit and lemongrass.

Celeriac, melted, oyster mushrooms with herbs, mushrooms broth.

Main course

Catch of the day, served like a Pesk Ha Farz.

Joël's half squab, Reduced jus with shellfish and leek emulsion.

Cheeses 12€

Aged cheese selection from Maison Balé.

Dessert

The "Feuilleté", apple and smocked hay ice cream.

The Equotarial choclate Light foam and Carambar ice cream.

1 starter / 1 main course / 1 dessert	55€
2 starters / 1 main course / 1 dessert	62 €
2 starters / 1 main course / cheeses /1 dessert	72€
2 starters / 2 main courses / cheeses / 1 dessert	82€