

« Dégustation » Menu

This tasting menu is offered to all guests

Pumpkin soup

With goat cheese cracker and field shoots

Duck foie gras

With chestnut jelly and pickled mushrooms

White asparagus

With avruga, watercress cream and mimosa condiment

or

Creamy truffle risotto

With parmesan cheese and mascarpone

Roasted scallops

Parsnip mousseline, lemon-macadamia nuts praline

Or / And *

Roasted Limousin lamb

With dill, fennel ragout and artichoke from Bretagne

Saint-Honoré

With pistachio from Sicile and pistachio ice-cream

or

Maison Blanche cake

With "Araguani" chocolate, secret recipe from J.C.

« Dégustation » Menu 5 courses 95 €

« Dégustation » Menu 6 courses * 125 €

Net price, service included. The restaurant no longer accepts checks.
The deadline for taking orders is 10:30 p.m. and 9:30 p.m. on Saturdays.