Menu for: the lunch or dinner: 42€ (Starter / Main course / Dessert)

Starters

Salmon Gravelax, with lemon cream Brick of St Marcelin et salad with honey vinaigrette Terrine of grated rabbit with foie gras

Main Courses

Skate wing with camembert, crushed potato Duck breast, honey/rosemary, pomegranate potatoes, candied carrot Roasted piglet garlic cream, pomegranate potato with salad

Desserts

Fresh fruits salad Tatin pie revisited by the chef Rum sorbet arranged (perfume of the moment) Lemon tart of L'EMPREINTE Salted butter caramel pancakes