

THE SEASON BY ALAIN LLORCA

Vignelaure Green asparagus

Pear foam and grapefruit / roast Norway lobster / cane egg confit / thyme-bridled asparagus purée

Scallops from Bretagne

Cooked in a olive oil in the zest of citrus fruits / a small spelt with orange and clementine with wild herbs

Or

Rack of French lamb

Roasted / colonatta bacon and basil / a cassolette of grenaille potatoes and seasonal vegetables bound with a tartare of seaweed and shellfish

Selection of mature cheeses from Maître Anthony (Alsace)

Milky Jivara cake

Coconut cream and shortbread / passion sorbet

Or

Crystallized chestnuts cake

Dacquoise biscuit

Menu 3 courses: starter / fish or meat / dessert choice 75€ ttc
(menu with cheese extra charge 18€)

The whole menu: starter / fish / meat / cheese / dessert choice 110.00€ ttc