



## MENU DU DÉJEUNER

**PETIT VALENCAY** | Pumpkin, frisee, pear & almond

**ZUCCHINI CHIBOUST** | Castelfranco, grapefruit & mushrooms

**DEER CARPACCIO** | Olive, pomelo & frisee +

**PEA CONSOMMÉ** | Dashi, mint & char caviar

**SADDLE OF LAMB** | Radish mash, beetroot, rosemary +

**PIG CHEEKS** | Bacon beans, lamb's lettuce & lavender jus

**FÄRÖER SALMON** | Mashed carrots, lettuce & lime +

**CROZET SAVOYARD** | Wild broccoli & reblochon

**CRÈME BRULÈE AU BLEU D'AUVERGNE** | Prune ice cream

**MILLE FEUILLE** | Tangerine, puff pastry & cream patissier

**2-course-menue**

**20 €**

**3-course-menue**

**26 €**

**+ extra charge 2 €**

All prices are including VAT.