

Farm to Front

Baked eggs with Vire Andouile cream Garlic toast

The egg guards the memory of the day it rises,
the pig endures the long winters, the bread
bears the imprint of hands that shaped it.
Where it all begins.

Yellow poultry, braised in a velvety Eliane sauce

Slow-reared meat, accompanied by a patiently
reduced sauce, delicately accented with nutmeg,
served alongside a spinach gratin. Time here is not
measured — it is crafted

Apple puff pastry tart, caramel whipped cream

Through the seasons wanders the apple, the pastry
cradles it tenderly, caramel soothes its soul.

88€