



LE RESTAURANT\*\*\*



## YOUR JOURNEY IN 10 COURSES

### *The horizon fades*

Galicia's sea urchin  
chiaroscuro  
bergamote, mussel, coffee

Les berlingots ©ASP  
viridescent gem  
Banon cheese, matcha, lovage, cedrat

"Plurielle" root  
intertwined  
salsify, wood avens, gentian

Normandy scallop  
rosmarinus  
resinous trees, "bigarade XO", squid

Our coastal red mullet  
scarlet, brushed with gold  
abalone, shrimp, saffron, eucalyptus

Sweetbread  
breaking the shell  
sweet clover, aged comté, onions - pink peppercorns  
or

The Drôme pigeon  
*the traveller*  
eucalyptus, wild garlic, ground ivy

La tomme de Saint Jean  
*yellow beam*  
fig leaves, beeswax gin

Black Diamond  
*memory of the earth*  
coffee, Cribbiana vanilla, cascara

"Pluriel" grapefruit  
*winter's sun*  
blackcurrant buds, black lemon

or

Chocolate honeycomb  
*beyond the beehive*  
tea hojicha, cubeb, bitter honey

Mille-feuille blanc  
*mille fragrances*  
orange blossom, jasmine

### *With a whisper of fingertips*

€410 (excluding drinks)

Rate valid until 31/03/2026.

From Tuesday to Saturday for dinner and from Wednesday to Saturday for lunch.

Net prices including VAT and service