

LE FEUILLÉE

ORIGINS AND INFLUENCES

CRAB

Smoked mullet, dill, whipped yogurt

GIOL OYSTER

Calf's head, Gribiche sauce, n'duja, caviar

FROG

Black garlic, parsley, salsify

RED MULLET

Carrot, sea urchin, yellow wine

VENISON

Mustard, jerusalem artichoke, black truffle

CITRUS FRUITS

Eucalyptus, Campari, black lemon

NICOLAS BERGER PURE ORIGIN CHOCOLATES

Madagascan burnt vanilla, buckwheat, Burgundy Cazette

180€ | 145€ WITHOUT «FROG» AND «CITRUS FRUITS» DISHES

Cheese trolley between Provence and Burgundy - 24€



As the Chef only works seasonal products, this menu can be modified
Meat's origin : France

Taxes and services included-Net prices in Euros Payments accepted: Cash, Cheques, Visa, Mastercard, American Express, Relais & Châteaux cheques