

LE FEUILLÉE

ORIGINS AND INFLUENCES

MEDITERRANEAN SHRIMP

Crab, lovage, mustard

GIOL OYSTER

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

RED MULLET

Artichoke, kumquat, fish soup

VEAL SWEETBREAD

Jerusalem artichoke, watercress, black truffle

CHOCOLATE

Burnt vanilla, buckwheat, Burgundy Cazette

150€

Cheese trolley between Provence and Burgundy - 24€

Food and wine pairing in five courses - 85€



As the Chef only works seasonal products, this menu can be modified

Meat's origin : France

Information on allergens present in dishes is available to you upon request

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