

LE FEUILLÉE

ORIGINS AND INFLUENCES

MEDITERRANEAN SHRIMP

Crab, lovage, mustard

GIOL OYSTER

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

SCALLOP

Gaude, beef marrow, black truffle

RED MULLET

Artichoke, kumquat, fish soup

VEAL SWEETBREAD

Jerusalem artichoke, watercress, black truffle

CITRUS FRUITS

Eucalyptus, Campari, black lemon

CHOCOLATE

Burnt vanilla, buckwheat, Burgundy Cazette

190€ | 150€ WITHOUT «SCALLOP» AND
«CITRUS FRUITS» DISHES

Cheese trolley between Provence and Burgundy - 24€

Food and wine pairing in five courses - 85€

Food and wine pairing in seven courses - 100€



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