

# LE FEUILLÉE

## ORIGINS AND INFLUENCES

### CRAB

*Smoked mullet, dill, whipped yogurt*

### GIOL OYSTER

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

### TURBOT

*Fennel, fig, pil pil*

### VENISON

*Beetroot, blackcurrant, geranium*

### CITRUS FRUITS

*Eucalyptus, Campari, black lemon*

145 €

*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