

# LE FEUILLÉE

## ORIGINS AND INFLUENCES

### CRAB

*Smoked mullet, dill, whipped yogurt*

### GIOL OYSTER

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

### SCALLOPS

*Ceps, beef marrow, fig tree leaf*

### TURBOT

*Fennel, fig, pil pil*

### VENISON

*Beetroot, blackcurrant, geranium*

### CITRUS FRUITS

*Eucalyptus, Campari, black lemon*

### NICOLAS BERGER PURE ORIGIN CHOCOLATES

*Madagascan burnt vanilla, buckwheat, Burgundy Cazette*

180€ | 145€ WITHOUT «SCALLOPS» AND  
«CHOCOLATES» 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