

MENU

6 SEQUENCES

115€

Langoustine

Sorrel, blackcurrant buds, passion fruit marigold

Green asparagus

Praline zabaglione, lavender

Roscoff crab

Crab sauce, vanilla wood, Mexican tarragon

Arctic char

XO sauce, fir, juniper white butter

Free-range chicken

Morel mushrooms, meadowsweet, vin jaune

Tulakalum chocolate

Green pepper, citrus, cacao nibs

210€

Food & wine pairings

Service and tax included

MENU

4 SEQUENCES

75€

Green asparagus

Praline zabaglione, lavender

Arctic char

XO sauce, fir, juniper white butter

Free-range chicken

Morel mushrooms, meadowsweet, vin jaune

Tulakalum chocolate

Green pepper, citrus, cacao nibs

135€

Food & wine pairings

Service and tax included

MENU LUNCH

55€

Green asparagus

Praline zabaglione, lavender

Free-range chicken

Morel mushrooms, meadowsweet, vin jaune

Tulakalum chocolate

Green pepper, citrus, cacao nibs

95€

Food & wine pairings

Service and tax included