



## Discovery Menu

Amuse bouche

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Foie gras from Périgord “2 ways”,  
Roasted and pressed with green apple and sauternes

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Raviolo of langoustines,  
Pétrossian caviar, lime consommé

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Roasted best end of Allaiton lamb,  
Belly smoked with cedar leaves and lamb juice

or

Roasted duck, honey from the potager du roi,  
Smoked green cabbage, braised Swiss chard,  
Cooking juice

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“Pré Dessert”

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Crunchy chocolate  
Tangerine fruits, flavored with chestnuts

**Menu at €100 TTC**

Served on Tuesday, Wednesday and Thursday evenings

