Easter Menu

March, Sunday 31st 2024

250 euros

2 Starters to choose - 1 Main course to choose - 1 Dessert

STARTERS

Peas-Bacon-Carrots
plant-based orange jelly

Duck Foie Gras
red onion's confit

Mediterranean Blue Crab
herb-flavoured green wheat

White Asparagus
Montpellier butter

Scallop
coralline sauce, fregola and pimientos

MAINS COURSES

Red Mullet
saffron spinach

John Dory Fillet
broad bean and savory broth

Easter Lamb
cutlets and leg of lamb on the spit

Farm Chicken
yellow wine and morels

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The Trolley
tarts and sweat delicacies

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Les Mignardises
"Monaco" macaron and assorted homemade chocolates

Les Ambassadeurs
by Christophe Cussac