Terres du Val

Caviar and cream of aubergine, kalamata, parmesan, verjus

Garden tomato, prawns, mayonnaise bisquée, Sturia caviar

In the spirit of mussels-chips: roasted mussels, pickled shallots, garden lovage

Turbot 58 degrees, fennel confit then burnt, shellfish and samphire, fish soup

Smoked veal fillet, buckwheat pancake with garden courgette, crispy sweetbreads

Naxhelet honey and pollen, Antheit figs, faisselle, leaf gel

6-COURSE MENU: 98,00€



We do not offer a special menu for children.

Cerisier

Garden beans in salad, ajo verde, almonds, sage gel

Croaker 58 degrees, fennel confit then burnt, shellfish and samphire, fish soup

Basque chicken, piperade, crispy skin and ham, fried sleeve, labneh

'Les planches', crumble and 70% sauce, coffee diplomat, chouchous and walnut praline

4-COURSE MENU: 75,00€

Maraîchage

Garden beans in salad, ajo verde, almonds, sage gel

Caviar and cream of aubergine, kalamata, parmesan, verjuice

Artichokes cooked in a variety of ways, spätzle, rocket, cheese from the plateau

Garden beetroot, tagetes anglaise, praline brioche with sauce

4-COURSE MENU : 68,00€

We do not offer a special menu for children.





Starters

Caviar and cream of aubergine, kalamata, parmesan, verjus	23,00€
Garden tomato, prawns, mayonnaise bisquée, Sturia caviar	32,00€
Garden beans in salad, ajo verde, almonds, sage gel	21,00€

Main courses

Artichokes cooked in a variety of ways, spätzle, rocket, cheese from the plateau	36,00€
Basque chicken, piperade, crispy skin and ham, fried sleeve, labneh	42,00€
Turbot 58 degrees, fennel confit then burnt, shellfish and samphire, fish soup	48,00€
Smoked veal fillet, buckwheat pancake with garden courgette, crispy sweetbreads	62,00€

Desserts

Garden beetroot, tagetes anglaise, praline brioche with sauce	17,00€
Naxhelet honey and pollen, Antheit figs, faisselle, leaf gel	17,00€
'Les planches', crumble and 70% sauce, coffee diplomat, chouchous and walnut praline	17,00€
Pascal Fauville's cheese cart	20,00€