

Discovery of « La Reine »

Watermelon & Feta Cappuccino
Crispy Mackerel Tartlet
Pulled Pork & Kohlrabi Rösti

**Large ball of toasted malt sourdough bread with smoked Herve butter, Espelette pepper & salt flower
to accompany your meal.**

Heirloom Tomatoes

Arugula Pesto / Basil Granita / Black Olive Crumble /

Burrata Espuma / Tomato Sponge

Pan-Seared Sea Bass Fillet

Turbot & Langoustine Bisque

Lacto-Fermented Fennel / Lobster Oil

Sparassis Mushroom Tortellini

Mushroom Consommé / Italian Truffle

Barbecued Thyme-Infused PQA Pork

Artichokes / “Bouchon” Potato / Piccalilli

Mango & Passion Fruit Pre-Dessert

Regional cheeses & homemade truffle honey

Roasted Peaches

Yogurt & Ginger Panna Cotta
Almonds, Red Fruit Smoothie

3 prémices & 5-course menu: €74.90

3 prémices & 6-course menu: €89.90

3 prémices & 7-course menu: €99.90