

Discovery of « La Reine »

Prémices

Bluefin tuna tartare / Watermelon / Red shiso
Parmesan crisp / Guacamole
Melon gazpacho / Italian Ham

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

Summer version of Vitello Tonnato

Veal / Tuna espuma / Caper gel and tuile

Beetroot in textures with trout and smoked goat cheese

Beetroot / Raspberry / Roasted walnut / Beetroot raspberry sorbet

Langoustine with carrot and citrus variations

Reduced Carrot Jus / Fennel Oil / Buddha's Hand Mushroom
/ Carrot Powder / Glazed Carrots

Duck breast with sherry

Fig / Candied Eggplant / Sherry Reduced Jus

Cheese Course

Discover 5 Regional Cheeses
Truffle Honey

Pre-Dessert

Parsley Cone

{Marie's Sweet Treats}

White Chocolate and Verbena Donuts / Granny Smith Apple
Peach / Verbena Sorbet

3 prémices & 5-course menu : €79.90

3 prémices & 6-course menu : €94.90 

3 prémices & 7-course menu : €104.90  

Wine selection: €8.80 per course

The Bistronomic menu is available per whole table