

punched with Muscat de Beaumes and Timut pepper,

Semi-cooked red label salmon, pickled pumpkin with pepper, giant blinis, broccoli mousse with dashi juice

Cream of pumpkin soup with truffled coconut milk, chives and truffle cream, roasted cashew nuts

Starter

Asian-style marinated beef fillet, sweet potato mousseline, toasted sesame tuile, meat jus with Ponzu-Yuzu

Farm capon supreme stuffed with Shiitake mushrooms, golden potato compression,

chicken sauce with truffle fragments

Scallops from the French coast, chestnut and butternut with country bacon, panisse purée smoothed with butter, flat parsley jus

Dessert

The yul log by La Vague

Mont blanc grande tradition, chestnut cream, crunchy meringue, vanilla ice cream

65€ per person

Beberages exicuding