

manger

Diner in the form of a tasting menu, with a set of 3, 4 or 5 plates of your choice (even 6 for the foodies!)

Choose the dishes you like and create your own menu.

3 plates: 39 euros

4: 51 euros

5: 62 euros

Children's menu - 2 plates of your choice in half portion: 14 euros

Langoustine (tartare and consommé), sweet onion cannelloni and calf's trotter, wild meadow herb condiment

Clams, roasted cabbage, burnt lemon condiment, dashi emulsion

Coconut milk, green curry, ginger & green herbs, sugar snaps, cucumber, labneh

Amberjack, dashi shabu-shabu broth, kakina greens, hogweed, leek chips

Beef tataki, butter-toasted Hokkaido brioche, pickles, Albufera sauce with foie gras

White asparagus, miso sauce, clementine & lemon koso, bottarga

Chicken supreme, confit potatoes, chicken jus espuma, trout roe

Braised beef chuck, honey-roasted carrots, grand veneur beef jus

Plate – selection of cheeses from Rodolphe Le Meunier
(MOF – Best Craftsman of France)

Strawberry, white chocolate Namelaka cream

Black chocolate, cereals, salted butter caramel, cereals praline

Château de Razay.