



SUNDAY LUNCH

5-step menu, 2-hour tour

From €85 per person

S T A R T E R S

Cold soup of fresh green vegetables,
(broccoli, zucchini, and peas),
with crushed raspberries and croutons

Mediterranean sea bass tartare,
spring onions and Granny Smith apples,
fresh ginger vinaigrette

M A I N C O U R S E

Slow-cooked beef tenderloin, herb-infused jus,
yellow carrots purée with cumin

C H E E S E S

Camembert with truffles, Cantal entre deux AOP,
Morbier AOP, sucrones and black fig confit

D E S S E R T

Exotic delight

(Soft sponge cake, almond-hazelnut praline gavotte crisp,
mango-passion fruit-lemon mousse)

