



Easter Menu Sunday April 20 at lunch

Asparagus from the Dubois farm,
marinated trout, meadowsweet, smoked mousseline sauce



Langoustine,
sucrine salad, broad beans, ricotta, crustaceous willow



Snail ravioli,
wild garlic, morels, Jura wine sauce



Lamb saddle tournedos,
peas, confit shoulder rissole, licorice jus



Cheeses,



Rhubarb baked in a crust,
gariguettes strawberries and cottage cheese sorbet

5-Course menu at 140 Euros

without the langoustine

6-Course menu at 170 Euros

