

TASTING MENU

45 €

1 main course only (fish or meat)

54 €

2 main courses (coherent size)

Appetizers.

Starters:

Fried foie gras, chestnut honey gingerbread, reduced juice with blackcurrant syrup from Ardèche, kiwi and kaffir lime.

Roasted scallop, cauliflower cream with truffle, wilted spinach sprout, squid ink and arugula pesto biscuit.

Main courses:

Lamb noisette, gravy with Tonka beans, smoked potatoes blend and vegetables of the season.

Sea bream fillet, baked on the skin, shellfishes juice with saffron from Ardèche, ginger and carrot polenta, wok-cooked vegetables.

Creation cheeses.

Desserts:

Roasted banana with caramelized morels, speculoos, vanilla ice cream.

Variation of chocolate « Maison Valrhona », sorbet of olive oil from Vallon Pont d'Arc, burnt hay foam.

We create a homemade cuisine based on fresh products, you then will find some allergens in our courses. In any need of change, a supplement will be charged.

Net prices, excluding drinks and service included.