

Market Menu

This menu is available only from Wednesday to Friday during the lunch, not available on holidays.

The price of the 3-course menu is 90€

Our amuse-bouche



Pumpkin flower,

Poached Bio Egg "minute", Orchard nuts caramelised with salted caramel

Melanosporum truffle shavings



Limousin Veal stew, Champagne emulsion

Forest mushroom fricassee

Pot-au-Feu style vegetables

OR

Pan seared Scallops

Maroilles sauce, Balsamique vinaigre

Leek stems with farmer's bacon



Orchard Apple

Ginger confit, rosemary caramel

Cider sorbet

All the ingredients are carefully selected for you.

We give a preference to organic farming, controlled appellation, small producers, artisanal and local fishing with respect for quality.

All our meats are of French or EU origin.

