

JOURNEY TO THE *Sensitive* WORLD

The trip in 5 courses — 135€

The trip in 7 courses — 155€

TOMATO

Tomato varieties and textures, celery and Meyer's Whisky

FOIE GRAS

Pan-seared, herb panisse and sorrel coulis

TROUT

Aged and flame-grilled, corn and ajo blanco

ZUCCHINI

Yellow and green, flower, lemon balm and mint

DUCKLING

Red berries and beetroot condiment

MUNSTER « GONFLÉ »

Grapes, a touch of cumin, Gewürztraminer marc

or

CHEESE

A selection from our terroir

For a supplement of 25 euros per person

CASHEW

Different textures of cashew, buttermilk and cardamom

or

APRICOT

Inspired by île flottante, flower honey and pollen

Prices are in net euros, tax and service included. An allergen menu is available upon request