

AS THE LONGING GOES BY

The awakening of the palate

Garden Rose

24€

Yellow zucchini candied in apple cider vinegar,
soft petals with the scents of the orchard

Semi-cooked egg cloud

22€

Golden hearted white signature, creamy
mushrooms from the woods

Summer in Red

20€

Carpaccio of tomatoes, burrata ice cream,
basil and olive oil

The season's hearts

22€

Red mullet fillet

Pearly flesh seared on one side, served with fresh
tomatoes and summer-fresh basil

36€

Chicken supreme

Cooked in two stages, with confit fennel
and a hint of capers with shallots

32€

Roasted veal's filet mignon

Deconstructed ratatouille served with a light
thyme-and-rosemary sauce

30€

Linguine with octopus

Tentacles' carpaccio, Azurian sauce

22€

Gorgonzola risotto

Rosemary cream and chopped pears

Each of our meats are from French/UE origin
Including tax and VAT, and services

AS THE LONGING GOES BY

The hung sweets

The cheeses	15€
Eure and Perche's pasture plate	
Frozen yogurt & blazed pears	18€
Peppered hazelnut gavottes and oiled honey coulis	
Pistachio cream choux	17€
Vanilla ice cream and hot chocolate	
Strawberry cream cake's shiver	20€
Strawberry carpaccio, jammed elder's liquor rhubarb, biscuit, lemongrass sorbet and pistachio cloud	

The ending's pieces

Ice Cider, Cidrerie de Billy, 6cl	9€
Williams Pear Brandy, 4cl	9€
Alsatian Mirabelle Plum Brandy, 4cl	8€
Kopke Port, 10-year-old, Tawny, 6cl	8€
Fir tree liqueur, 4cl	7€
Calvados VSOP, aged 4 years in oak barrels, 4cl	9€

7 VERSE POEM

The dishes' whispers

The summer's awakening

Watermelon seared like a breeze,
sun kissed first caress

Foam's Pearl

Gentle oyster, leek's creamy veil,
the iodine whispers to the sweet treat

Garden's Rose

Candied yellow zucchini with cider vinegar,
meltingly soft petals scented with the orchard's fragrance

Semi-cooked egg cloud

Golden hearted white signature,
creamy mushrooms of the forest

Red mullet filet

One sided cooked pearly white flesh
Blank of tomatoes and basil in summer radiance

Chicken supreme

Cooking in two instants, candied fennel
and scallion caper whisper

Summer blooming

Fresh strawberries, vanilla ganache,
olive oil madeleine, childhood memory

110€

Food & Wine Pairings +45€

Aged cheese platter
+15€ per person