



AR MEN DU ETOILE VERTE MICHELIN
« SUSTANABLE GASTRONOMY »

PHILIPPE AND JÉRÔME ARE PRESENTING A SHORT MENU HIGHLIGHTING
OUR LOCAL (OR NOT) AND ORGANIC PRODUCERS
WORKING WITH RESPECT FOR NATURE..

MENU « VÉGÉTARIEN »:
59€

WE LOVE THE VEGETAL KINGDOM AS YOU CAN SEE.
WITH OUR FANTASTIC ORGANIC PRODUCERS AND OUR TALENTED CHEF
PHILIPPE, SPECIALIST ON VEGETAL CUISINE, WE HAVE ALL INGREDIENTS
FOR YOUR PLEASURE DISCOVERING VEGETAL GASTRONOMIC CUISINE.

DEPENDING OF THE NUMBER OF PLATES CHOSEN BY THE OTHERS ON
YOUR TABLE WE WILL ORGANISE YOUR VEGETAL JOURNEY.

ALWAYS AVAILABLE
BUT IF YOU CAN LET US KNOW DURING THE BOOKING I TWILL BE EVEN
BETTER !

OUR DESSERTS

QUINCE AND HAZELNUT :

CANDIED QUINCE, HAZELNUT CREAM, STREUSEL AND PRALINE ICE CREAM

OR

PRESSED APPLE WITH CARAMEL,
ICED PARFAIT, VANILLA CARDAMOM ICE CREAM

AR MEN DU 3 Toques Gault & Millau
« Tremendous Table »

