



AR MEN DU ETOILE VERTE MICHELIN
« SUSTANABLE GASTRONOMY »

Chef Jérôme, Tom, Titouan and his team present a short menu highlighting our local producers who do sustainable and responsible farming.

Vegetarian Menu

69€

*We love the vegetable as you can see.
With our beautiful market gardeners and the talent of our team, we have all the ingredients.
for great vegetable pleasure.*

*Depending on the number of plates chosen by the others on your table we will
organise your vegetal journey.*

*Available on the moment
but also by notifying us when you book!*

Our desserts

Radish, cottage cheese ravioli, yuzu parfait, wasabi radish sorbet

Or

Chocolate, pure origin Peru 39%, creamy praline and ice cream