

*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*

*Asparagus of the Torch,  
Chiboust with hop flowers, IPA ice cream*