

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

Chocolate Grand Cru 60% cocoa, creamy chocolate infused with pepper, cocoa nibs ice cream

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

