

LUNCH MENU

This menu will be served in whole tables

Appetizers

Pickled oyster with hibiscus, white garlic and purple shiso granita

or

Cod confit with sour cream, mustard and Kale

Prawn and citrus tortellini in a truffled *velouté*

or

Red mullet in *suquet* with *Vinum Acre* pearls, smoked sardine and celeriac

Lamb shoulder with aubergine miso, crispy sweetbread, spicy juice

or

Truffle *duroc* pig trotters with Iberian bacon, *topinambour*, watercress and mustard

Cinnamon spheres, tangerine and roses

Ginger and passion fruit sorbet with coconut and carrot

Warm chocolate cake, 70% cocoa with earl grey ice cream

Peanut, tamarind, banana and toasted butter

Petits-fours

190€

Due to the complexity of our courses it is not possible to mention all the ingredients

Prices include 10% VAT