

Menu découverte - 4 services
80 / invité



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Huître sur écaille 6 u / 22

Pain brioché, Beurre 7

Salade de fruits de mer, Chou-fleur,
Câpre, Citron confit 17

Maitake frit, Labneh, Herbes 18

Plateau de charcuteries de la Ferme
des Quatre-Temps 18



Chou grillé, Betterave, Pangritata 18

Betterave, Mozzarella, Noisette 18

Maquereau, Céleri-rave, Amande 20

Tartare de boeuf, Avonlea, Brioche 22



Cavatelli, Courge Poivrée,
Noix de pin, Parmesan 25

Truite, Panais, Fenouil 28

Short ribs de boeuf,
Topinambour, Cipollini 32



Moelleux au caramel, Marron,
Pacane, Canneberge 13

Chou, Chocolat, Griotte 16

4 Courses - "Discovery" Menu
80 / guest



Oyster 6 u / 22

Brioche Bread, Butter 7

Seafood salad, Cauliflower,
Caper, Confit lemon 17

Fried Maitake, Labneh, Herbs 18

Charcuteries from La Ferme
des Quatre-Temps 18



Grilled cabbage, Beet, Pangritata 18

Beet, Mozzarella, Hazelnut 18

Mackerel, Celery root, Almond 20

Beef Tartare, Avonlea, Brioche 22



Cavatelli, Pepper Squash, Pine Nut 25

Trout, Parsnip, Fennel 28

Beef Short Ribs from PEI,
Sunchoke, Cipollini 32



Sticky Toffee Pudding, Chestnut,
Pecan, Cranberry 13

Cream Puff, Sour Cherry, Chocolate 16