

Annette

MENU DÉCOUVERTE 4 SERVICES 85 / INVITÉ

HUÎTRE SUR ÉCAILLE, MIGNONETTE 6 U / 24

PÉTONCLE, PAMPLEMOUSSE 3 U / 17

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PAIN BRIOCHÉ, BEURRE 7

CHAMPIGNON FRIT, LABNEH, HERBE 19

RICOTTA, COURGE, GRAINE DE CITROUILLE 16

MOUSSE DE FOIE, OIGNON, CRAQUELIN 17

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TARTARE DE BOEUF, AVONLEA, BRIOCHE 24

POIREAU VINAIGRETTE, BABEURRE, ÉCHALOTE 17

RILLETTE DE TRUITE, BETTERAVE, ANETH 19

PIEUVRE, OLIVE, POIVRONS, KALE 28

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OMBLE, AUBERGINE, BROCCOLINI, AMANDE 30

CAVATELLI, CHOU-FLEUR, PISTACHE, SHIMEJI 28

PORCELET, RABIOLE, BETTRAVE JAUNE 30

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PANNA COTTA, MASCARPONE, POMME, 14

BLONDIE, CHOCOLAT BLANC, ORANGE 16

Annette

4 COURSES "DISCOVERY" MENU 85 PER GUEST

OYSTER, MIGNONETTE, LEMON 6U / 24

SCALLOP, GRAPEFRUIT 3 U / 17

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BRIOCHE BREAD, BUTTER 7

FRIED MUSHROOM, LABNEH, HERB 19

RICOTTA, SQUASH, PUMPKIN SEED 16

CHICKEN LIVER MOUSSE, CRACKER 17

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BEEF TARTARE, AVONLEA, BRIOCHE 24

LEEK VINAIGRETTE, BUTTERMILK, SHALLOTS 17

TROUT RILLETTE, BEET, DILL 19

OCTOPUS, OLIVE, BELL PEPPER, KALE 28

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CHAR, EGGPLANT, BROCCOLINI, ALMOND 30

CAVATELLI, CAULIFLOWER, PISTACHIO, SHIMEJI 28

SUCKLING PIG, TURNIP, YELLOW BEET 30

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PANNA COTTA, MASCARPONE, PEACH, ALMOND 14

BLONDIE, SQUASH, WHITE CHOCOLATE 16