

## Menü Petit Printemps

Breton langoustine,  
puree of young peas and shellfish jelly

\* \* \*

Velouté from green asparagus  
with calf's sweetbread and ceps

\* \* \*

Pyrenees Milk Fed Lamb  
with artichokes and pine nuts

\* \* \*

Pré Dessert

\* \* \*

Iced Gariguette strawberry  
with almond chocolate and Tahiti vanilla

94,- €

Accompanying wines 69,- €

Accompanying wines Excellence 78 ,- €

## Menü Printemps

Breton langoustine,  
puree of young peas and shellfish jelly

\* \* \*

Terrine of Foie Gras from Alsace  
with rhubarb and brioche

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Velouté from green asparagus  
with calf's sweetbread and morels

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Turbot under potato scales  
with vin jaune jus, leek puree and chanterelles

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Pyrenees Milk Fed Lamb  
with artichokes and pine nuts

\* \* \*

Cheese selection of Monsieur Antony\*

\* \* \*

Pré Dessert

\* \* \*

Iced Gariguette strawberry  
with almond chocolate and Tahiti vanilla

125,- €

\*cheese selection +25,- €

Accompanying wines 85,- € / with cheese 96,-

Accompanying wines Excellence 112,- / with cheese 123,- €