

MOTHER'S DAY MENU

Sunday, 26th of May, 2024

Les Appetizers...

The Crab cooked naturally Refined jelly and seaweed from Croisic

Steamed Zucchini Flower from Aubagne countryside Mediterranean shrimp, velvet of nasturtium

> Line-caught Cod confit in olive oil Young spring turnips, vegetable broth

Roasted Saddle of Lamb,
Stewed Swiss chard with black garlic, herbal jus

The grand dessert with Strawberries from our lands

Fruits and delicacies ...

190€/ person – without drinks