

"The luxe of the table is the joy you find around it."—Michel Bras

Smoked avocado *ceviche*

Toasted buckwheat and duck *foie gras*, *etrog* citron

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Into the vegetable garden, their juices.... roots, raw, leaves, flowers

A spring tidal pool, shellfish, mushroom, seaweed...

Sea bream, a crab and squid risotto without rice, root vegetables

Duck, slowly roasted in hay and salt crust, homemade walnut wine

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An addition of a selection of artisan cheeses, refined and perfectly mature...
(supplement of twenty five dollars for cheese course)

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Roasted parsnip pudding and demerara crumble, lime and yogurt sorbet

Caramel custard with cassis and chocolate sorbet, red verjus granita, walnut

menu prix fixe 125.

paired with wines, please add 79.

paired with premium wines, please add 115.