

## Résidence Menu

Opening with « Ox heart tomatoe »  
Truffled mozzarella and basil

Delicate cream of langoustine soup with rosemary,  
Chanterelle mushrooms and golden potatoes,  
Brousse cheese quenelles with chestnut honey.

Turbot cooked at low temperature, yuzu gremolata, candied  
tomatoes with mountain pasture oregano, tender white beets  
and king size prawns seasoned with ginger.

Thyme flower granité, Florence fennel sorbet

Farm yellow milk-fed chicken cooked in a pig bladder, truffle-  
filled macaroni and violet artichokes, sprinkled with mature  
Parmesan and served au gratin.

Or

A harmony of strawberries / rhubarb with verbena

Green apple and combava combo, an ephemeral hot soufflé,  
Cold layered textures, with a concentrate of pressed fruit.

225€

## Menu Discover

“Let me guide you through the recipes that touch and inspire  
me. They can be contemporary or traditional reviewed,  
discover the angelic product of the region.

A simple envy...to satisfy you”

Arnaud

175€