
Menu Les Arts

48€ per person – Starter, Main Course and Dessert,

38€ per person – Starter/Main Course/Coffee ou Main Course/Dessert/Coffee, excluding drinks

Starter

Chilled vegetables, gazpacho jelly

Salmon cannelloni with goats' cheese, pomegranate

L'Entrée des Arts

Main course

Fillet of sea bas with tomato caramel, raw vegetables

Roast lamb stuffed with olives and sage, crunchy polenta, Mozzarella emulsion

Le Plat des Arts

Dessert

Cubic raspberry vacherin dessert, peach coulis

Chocolate soup, skewer of fruit and marshmallow

Mignardises

Content is subject to change without notice.

