



La Table Des Lumières



In our eyes it is the shared emotion that makes every bite memorable. So our team invites you to discover our gourmet universe in 4 common sequences.

Vegetable terrine
Vinaigrette and vegetable juice

Trout ballotine
Green bean salad with herbs

Roasted parsnip - Carrot condiment

Veal rump - Savory and crispy sweetbreads
or
Roasted monkfish tail - Seaweed butter

Sharing éclair - Fig and pecan nuts

90€ / person

Menu is served to the all table

Wine pairing available at 45€ / person

Champagne pairing at 65€