



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.

Onion Soup - Gratinée with Flower Tomme Cheese

Pork Head Terrine - Herb Vinaigrette
Pickled Condiments

Variation of Pontoise and Kale Cabbages - Blonde Bulgur

Scallops - Samphire - Seaweed Butter
or
Veal rump - Savory and crispy sweetbreads

Cheese plate +18€

Sharing éclair - Pear and almond

90€ / person

Menu is served to the all table

Wine pairing available at 45€ / person

Champagne pairing at 65€