



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.

Zucchini rémoulade - Purple mustard
Strawberry and tempura zucchini blossom

Trout ballotine - Buttermilk pea salad - Pea pod jus

Roasted green asparagus - Wild garlic coulis
Millet lingots

Butter-poached John Dory - Citrus butter
or
Noir de Bigorre pork chop - Rich kumquat marmalade jus

Cheese plate +18€

Rhubarb éclair - Almond meringue - Candied kumquats

90€ / person

*Menu is served to the all table
Wine pairing available at 45€ / person
Champagne pairing at 65€*