





















# M E N U

## Starters

- Tempura of sweet onions from Fontanès, cream of garlic confit with garden sage 12€  
 
- Smoked Mediterranean mullet, celery and green apple ganache, seaweed tapenade and black olive oil 17€  
   
- Mushroom Æbleskiver, creamy mushrooms with sheep's cheese, shredded oyster mushrooms with Noilly-Prat 16€  
  
- Open ravioli of Fontanès squash, candied egg yolk, dried duck breast and roasted squash pulp, squash velouté with hazelnut butter 18€  
 










## Dishes

- Cauliflower risotto with lemon, hazelnut praline with pumpkin seed oil, raw cauliflower 22€  
 
- Mediterranean fishing glazed with a grape reduction, cauliflower risotto, capers with dill oil 27€  
 
- Mountain pork frikadeller, creamy squash and fig ketchup 25€  
 
- Beef breast confit then stuffed with homemade kimchi, potatoes paillason and braising juice 32€  


## Cheeses

- Plate of matured cheeses from the Cévennes with Aubrac 12€  


## Desserts

- Around the Ricard and the peanut 8€  
  
- Milk chocolate and Espelette pepper ganache, spicy raspberry caramel, crunchy praline crumble 12€  
  
- Creamy lemon cardamom, buckwheat tuile with pepper and tonic verbena granita 11€  
  



Porc



Alcool



Soja



Crustacés



Coquillages



Sésame



Fruits à coques



Moutarde



Arachide



Lactose



Céleri



Gluten



Poissons



Œuf