FOREST JOURNEYS…

3 Courses — 98€

Your choice from the à la carte menu: Starter, Main Course, Dessert

5 Courses — 130€

7 Courses — 150€

Last order for the 7-course menu: 9:00 pm

Lysière
« The first encounter with the forest »

Brume
« Moisture, shadows and subtle scents »

Clairière
« Life & light among the foliage »

Sentier
« The gatherer's journey »

Chêne
«Experience and a love of nature »

Fruits
« The sweet note »

Crépuscule
« The light filters through, the canopy fades »

FOOD & WINE PAIRING

5 glasses *(10cl)* — 75€
3 glasses *(12cl)* — 50€

For guests with allergies or specific dietary requirements, our team will be delighted to assist.

...AT THE FOREST'S EDGE

STARTERS 39€

Croque-Champignons 2026
Cultivated mushrooms from David & Helen Moore's farm.

Black Trumpet Mushrooms
Colonnata Lard / Wild Partridge / White Pudding with Clementines

Venison Tartare
Mushrooms / Daurenki® Caviar

The Fermented Vegetable
Naturally Prepared & Pickled

MAIN COURSES 45€

Shiitake Mushrooms
Scallops with Coffee & Seaweed / Scallop Beard Cream / Kombucha

Monkfish
Celeriac / Clam / Apple

The Mallard Duck
Confit Leg / Juniper / Pear of "Poiré" / Caviar Tartare

Veal Shank
Green Hay / Peruvian Vanilla / Heritage Vegetables

Market Dish
Seasonal Vegetables / Sauce Made from Cooking Juices with Olive Oil

CHEESE

The Cheese Selection 22€

Gillot Camembert Cream 18€
Porcini Mushroom Jam

DESSERTS 24€

Porcini Mushroom
Porcini Praline

Mille-Feuille
Vanilla / Calvados / Milk Jam

Black Trumpet Mushroom Confit
Vanilla Biscuit / Douglas Fir Pesto

Vegan & Vegetarian