

FOREST JOURNEYS...

3 Courses

98€

Your choice from the à la carte menu: Starter, Main Course (meat or fish), Dessert

5 Courses

130€

7 Courses

150€

Last order for the 7-course menu: 8:00 pm

Lysièrè

« 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€

...AT THE FOREST'S EDGE

STARTERS

39€

Croque-Champignons 2026

Farmed mushrooms & 100% vegan

Line-Caught Pollack

Mushrooms / Swiss chard / Blue Ballet

Lamb Sweetbread & Tongue

Fermented beetroot & pulp

FISH

45€

Bluefin Tuna

Horseradish / Shiitake / Verjus

Monkfish

Celery / Warty venus clam / Apple

MEAT

45€

Mallard

Confit leg / Juniper / Perry pear / Caviar tartare

Veal Shank

Hay & Peruvian vanilla / Coco de Paimpol beans

CHEESE

Cheese Selection

22€

Gillot Camembert Cream

18€

Pear / Domfrontais Calvados

DESSERT

24€

Porcini Mushroom Creation

Porcini Praline

Mille-feuille

Vanilla / Calvados / Milk Jam

Solliès Fig

Coffee confit / Vinegar / Arlette

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