

FOREST JOURNEYS...

7-Course Tasting Experience

150€

Le Croque-Champignons 2026
Cultivated mushrooms & fully plant-based



Skrei

Razor clams / Beetroot



Skate Wing

Fermented pear



Trout

Mushroom garum



Pigeon

Apple / Malt

OR

Milk-fed Lamb

Carrots / Forest-style blanquette



Gillot Camembert Cream

Pear / Domfrontais Calvados



Dessert of your choice - *Please refer to our dessert menu*

5-Course Tasting Experience

130€

Le Croque-Champignons 2026
Cultivated mushrooms & fully plant-based



Skate Wing

Fermented pear

OR

Trout

Mushroom garum



Pigeon

Apple / Malt

OR

Milk-fed Lamb

Carrots / Forest-style blanquette



Gillot Camembert Cream

Pear / Domfrontais Calvados



Dessert of your choice - *Please refer to our dessert menu*

In 3 Courses

98€

Your choice of starter, main course (meat or fish), and dessert

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

...AT THE FOREST'S EDGE

STARTERS

39€

Le Croque-Champignons 2026

Cultivated mushrooms & fully plant-based

Skrei

Razor clams / Beetroot

White Asparagus

Carrouges / Wild garlic

FISH

45€

Skate Wing

Fermented pear

Trout

Mushroom garum

MEAT

45€

Pigeon

Apple / Malt

Milk-fed Lamb

Carrots / Forest-style blanquette

CHEESE

Cheese Selection

22€

Gillot Camembert Cream

Pear / Domfrontais Calvados

18€

DESSERT

24€

Porcini Mushroom Creation

Porcini praline

Mille-feuille

Vanilla

Strawberry

Normandy pepper

FOOD & WINE PAIRING

7 glasses (10cl)

95€

5 glasses (10cl)

75€

3 glasses (12cl)

50€