

CULINARY CREATORS : NICOLAS STAMM-CORBY & SERGE SCHAAL
EXECUTIVE CHEF : CÉDRIC KOCH

DISCOVERY MENU

Mise en bouche

Amuse-bouche

Red Kuri squash raviole

Chestnut mousse
Roasted Piedmont hazelnuts

Roasted turbot “Meunière” style, “Grenobloise” garnish

Crunchy vegetables Vierge, watercress texture
Hollandaise sauce

Pigeon from Théo Kieffer and Alsace duck foie gras

Root vegetables
Concentrated pigeon sauce

Apple hazelnut

Apple variation
Hazelnut crisp and Granny Smith sorbet

Mignardises

€95 / PERSON

€37 FOOD AND WINE PAIRING - 3 GLASSES / PERSON

Our prices include taxes and service - All our meats are of French origin.