

# ***Lunch menu***

*90€ without beverage*

*120€ beverage included*



## ***Hors d'œuvre***

### ***In an aromatic broth***

*Crab in delicate daikon turnip jelly,  
lovage foam and warm claw*

## ***Main dish***

### ***Roasted in a pan***

*Chicken from La Cour d'Armoise  
on smoked white radishes,  
broth thickened with buckwheat butter  
and kombu seaweed*

*ou*

### ***Pearly white***

*Cod fish « en aiguillette », coco white beans  
extraction with sage,  
caramelized tomatoes and capers*

## ***Dessert***

### ***Raw and stewed***

*M. Baud's figs poached in red fruits,  
goat milk in crispy crepe tubes*

*Set menu with beverages comprises:*

*½ bottle of still or sparkling water,*

*2 glasses of wine selected by our sommelier,*

*Coffee and mignardises.*

*Our meat comes exclusively from France.*

*Information about allergens is at your disposal in the waiting room.*

*Net prices in euros; tax and 15% service included.*