

Le Déjeuner de la Mère Germaine



Only at lunch from Wednesday to Saturday

Warm carrot velouté with marigold,
roasted spiced cauliflower, hazelnut shards, and citrus segments.



Smoked duck breast with hay,
braised adicchio with bay leaf, and crispy sunchoke risotto.
Duck jus sliced with bay leaf oil.

Or

Pan-seared catch of the day with olive oil from our estates,
butternut in cream, salad, and chips, pumpkin seed condiment,
and white fish broth.



Light and flavorful seasonal inspiration from the Pastry Chef.

Prices are in euros, TVA 10% and including service charge

