



M E N U

BISTRONOMIC WEEKENDS "EASTER EDITION"

STARTER

Crispy green and white asparagus with morels,
Mont d'Or emulsion

MAIN COURSE

Steak of pollack, spinach shoots, artichokes cooked raw,
Arbois wine sauce

or

Rack of lamb Pascal in a wild garlic crust, chickpeas
hummus style, sage juice

DESSERT

"The Easter egg", Valrhona dulce chocolate, garigette
strawberries

*Menu available from April 2 to 5, 2021 · 60€ TTC per person
Click & Collect · Room-service*

