

Private Lunches  
at the Chef's Table

350 Euros

Mise en bouche

Oyster La Laurène / kiwi / gin tonic

Lightly cooked sea bream from Noirmoutier  
beetroot / rosehip / smoked yogurt

Crispy blue lobster  
turnip / plant mole / combava

Grilled silk grain veal  
cabbage / sweet pepper / hop

Vanilla pod from Madagascar

**Our Chef Amaury Bouhours works exclusively with seasonal products, so the menu is subject to change depending on the seasonality of the products.**