

## LUNCH MENU

*Excluding public holidays*

**Starter, main, dessert**

**34€**

### STARTER

Forest mushrooms, figs and brousse cheese emulsion

### MAIN

Cod cooked au naturel with corn and tagetes

### DESSERT

75% chocolate sorbet, praline with cereals,  
quinoa emulsion, brown ale sauce

## TASTING MENU

*Served for lunch to the entire table*

**In 4 steps**

**62€**

*Wine pairing (3 glasses)*

**40€**