## Starters

Crab, green Puy lentils, Meyer lemon $28 €$

White asparagus, shellfish, elderflower vinegar $26 €$

Artichokes, strawberry, coriander 22€

## Main courses

Pigeon, broccoli, peanut praline $38 €$

Sturgeon, sorrel, rice from Camargue
$32 €$
Onion of Roscoff, Comté cheese, fresh herbs
$28 €$
Cheese selection from Maison Biovor $16 €$

## Desserts

Rhubarb, red shiso, genièvre bay
$18 €$
Citrus, buckwheat, timut pepper
$18 €$
Nicolas Berger chocolate tartelette, nuts, thyme $19 €$

