Chef de Cuisine - Mickaël Heroux

" Le Menu "

Game terrine with juniper berries

Cream of mushroom soup with poached egg and parmesan shavings

The Chef's starter

Fish of the day with cider sauce, pumpkin mousseline & parsnip chips

Duck breast & confit leg, with polenta, red cabbage, honey & four-spice sauce

The Chef's main course

Selection of two matured cheeses

Pear in wine liqueur, with speculoos & cinnamon ice cream

Crispy apple & hazelnut with salted butter caramel ice cream

The Chef's dessert

Formula at 29 € Starter-Main Course or Main Course-Dessert

Menu Charmille at 38 €

Starter-Main Course- Cheese
or Main Course- Cheese-Dessert

Menu Cédre "without cheese" at 42 €

Menu Cèdre at 48 €

Starter-Main Course-Cheese-Dessert