

*More than six months of nourishing the hope of finding you at last... seven long months of never giving up, never giving up, seven months of thinking about the aftermath, but above all of believing in the future. This summer I propose a shortened but colourful menu, fresh and light. An instinctive cuisine, sometimes confusing, by opposing flavours, cooked and raw, hot and cold, as well as the possibility of appreciating my table in **a different way...***

Thank you for your confidence

Olivier Lapôtre Chef de cuisine / Master Chef of France...

A la carte menu: Starter + Main course + Cheese or Dessert = 38 euros

Starter 12 euros / Main course 22 euros / Cheese 6 euros / Dessert 8 euros

Children's menu 10€ at discretion

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- Duck foie gras cooked in a torchon / green zebra chutney
- Summer tomato in love-apple / crabmeat / blueberry glaze
- Happy hen's egg cooked at 64° / cream of Tomme des Vosges cheese
breadcrumbs with wild garlic
- Organic lentils from the Grands Prés farm / mimosa / sweet and sour radish crisps

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- In the spirit of an aioli... focaccia / cod chunks / "cooked and roasted" vegetable mix
- Summer venison medallion / käse knödel / reduced juice with beetroot juices
- Poultry paillard / gourmet orange-lemon semolina / pepper condiment
- Pressed vegetables "from downstairs" / Barg Kass shortbread / hummus

- Vaporous meringue / apricot / apricot paper
- Meringues and raspberries "spirit of a pavlova" / creamy tarragon sauce
- Summer fruit farandole / watermelon sorbet
- Peach / raspberry / redcurrant cascade

- Our ice creams ...vanilla / chocolate / zan
Apricot / raspberry / melon and watermelon
Our ice creams and sorbets are turbinated minute by minute

To choose is to deprive oneself of the rest...André Gide