

DINNER OCTOBER 28

6-COURSE MENU | 100€

WINE PAIRING | 45€

6 HANDS EXPERIENCE

WITH GUEST CHEF

CHARLIE ANNE

X

JACQUES LAGARDE

MATHIEU LAGARDE

ELADIO



C A S C A D A



OYSTER

BINCHOTAN-GRILLED OYSTER, SEAWEED BEURRE MONTÉ

BEETROOT

CANDIED BEETROOT, GRAPE GASTRIQUE, MACERON

BRIOCHE FEUILLETÉE

JERUSALEM ARTICHOKE, PINE BUTTER, ANGUS CECINA

WILD PÂTÉ EN CROÛTE

WILD BOAR, FOIE GRAS, VENISON, PISTACHIO, PORCINI JELLY

RED MULLET

SMOKED GRANNY SMITH VIERGE, OXALIS

BEEF SKEWER

OYSTER MUSHROOM, CELERY GLAZE, BLACK TRUFFLE,
MISO CELERIAC PURÉE

TROU NORMAND

ROASTED APPLE, WILD THYME, CALVADOS

CORN TARTE

POPCORN PRALINÉ, VANILLA & CORN DIPLOMATE,
BURNT CORN, SALTED BUTTER

LUNCH OCTOBER 29

4-COURSE MENU | 50€

6 HANDS EXPERIENCE

WITH GUEST CHEF

CHARLIE ANNE

X

JACQUES LAGARDE

MATHIEU LAGARDE

ELADIO



BEETROOT

CANDIED BEETROOT, GRAPE
GASTRIQUE, MACERON

BRIOCHE FEUILLETÉE

JERUSALEM ARTICHOKE, PINE
BUTTER, ANGUS CECINA

WILD PÂTÉ EN CROÛTE

WILD BOAR, FOIE GRAS, VENISON,
PISTACHIO, PORCINI JELLY

BEEF SKEWER

OYSTER MUSHROOM, CELERY
GLAZE, BLACK TRUFFLE,
MISO CELERIAC PURÉE

CORN TARTE

POPCORN PRALINÉ,
VANILLA & CORN DIPLOMATE,
BURNT CORN, SALTED BUTTER