

Fin gras du Mézenc, wild melittis

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Asparagus, white flowers

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Spicy herbs, veal, cider from Beaujolais vert

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Peas, sorrel, freshwater fish

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*Fir tip, carrot from
the mont du Lyonnais gardens*

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*Pigeon from the Ollanier farm,
mushrooms, wild garlic*

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Cheese selection

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Strawberry, Rhubarb

Green asparagus, Antésite

Frosted morello cherry, Bonnat chocolate

165€ VAT included

Wine Pairing 69€ VAT included

Non alcoholic Pairing 49€ VAT included