

MENU Balade

*In 3 courses
or in 4 courses**

109 / 135€*

Appetizers served in various courses

Duck Foie Gras Sand / Smoked Trout from Moulin Piat / Pressed Apples

or Langoustine Tail Tartare / Green Lentils from Ferme des 4 Vents / Creamy Broth / Dill Oil / Red

Sliced Line-Caught Sea Bass Mosaic / Buckwheat Butter for Searing / Plural Onions as a Soup / Haute Auvergne Tomme Emulsion

and/or Roast Lamb Fillet / Charroux Mustard with Seaweed / Canele Oyster Condiment / Young Turnips and Shoots / Reduced Jus

Refined cheese (extra €10)
or selection of matured Auvergne cheeses (extra €15)

Creamy Rice / Milk Veil

200 Years of Vichy Pastille / Airy and Lemon Pastille Cream / Fine Leaves

MENU WITH FOOD/WINE/WATER PAIRING

Mineral Water + 3 or 4 glasses of wine*

155 / 195€*

This menu is served for the entire table. Meat sourced from France.
Menu Balade 3 plats is served just for lunch