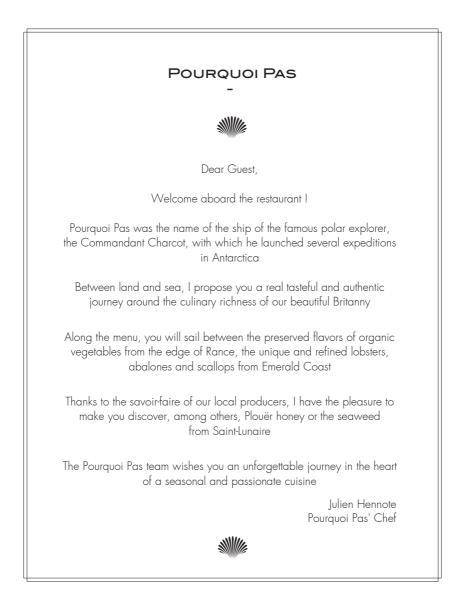


RESTAURANT





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#### LYONA FABER MENU 85€

Crunchy sardines fritter, green peas, feta cheese and fresh herbs

> Snacked squids, crispy pig and black garlic

Fresh crayfish, peach-verbena and iced consommé

Blue roasted lobster, young carots vanilla-strawberry and small feva beans

> Local cow cheese, pollen and summer flower

Blancmange and raspberries from Maupitet, refreshed with wild fennel



The list of allergens is available on request - All our meat is of french origin



RESTAURANT

#### JEAN-BAPTISTE CHARCOT MENU 105€

This menu will be served for all the guests at the table and not after 1:30 pm and 9:00 pm

Crunchy sardines fritter, green peas, feta cheese and fresh herbs

> Snacked squids, crispy pig and black garlic

Fresh crayfish, peach-verbena and iced consommé

Pollack grilled "à la plancha", artichokes with seaweed and tomatoes

Blue roasted lobster, young carots vanilla-strawberry and small feva beans

> Local cow cheese, pollen and summer flower

Blancmange and raspberries from Maupitet, refreshed with wild fennel

Apricots in differents textures, hyssop flavour and "turrón"



The list of allergens is available on request - All our meat is of french origin



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TO DECINI

24€
26€
31€
38€
68€
10€
17€
17€



All our prices are including VAT The list of allergens is available on request All our meat is of french origin



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#### FOOD AND WINE PAIRING

Our sommelier selected wines by the glass to pair your meal with harmony.

WINE PAIRING - 2 GLASSES	25€
WINE PAIRING - 3 GLASSES	36€
WINE PAIRING - 4 GLASSES	46€



All our prices are including VAT The list of allergens is available on request All our meat is of french origin



