JARDIN f250

Amuse-bouche

Jérôme Galis asparagus, wild morel and Arbois wine

Artichoke, Swiss chard and basil

Cookpot of seasonal vegetable and fruit

Spelt, crapaudine beetroot, wild garlic and marigold

Assortment of French cheeses

Kumquat variation, pumpkin seed praline and lemon sorbet

Our menu contains allergens.
If you suffer from a food allergy or intolerance please let a member of the restaurant team know upon placing your order.