



# CHEZ JEANNETTE

## STARTER - 23 €

### Little cabbages

Stuffed with bacon, roasted mushrooms, Brussels sprouts and Buddha's hand, broth with fir tree oil

### Sea and earth

Camargue mussels, cauliflower and nutmeg tartar, preserved lemon, flaky brioche with saffron butter

## MAIN COURSE - 38 €

### Sea bream

Marbled Mediterranean sea bream, first salsify glazed with triple beer, braise-roasted chestnuts and Meyer lemon

### Pork

Roast boneless pork chop, chanterelles and corn in the style of a real taco, Roscoff onion and burnt vanilla, spicy condiment

## CHEESE - 15 €

Terra Cabrun goat's cheese assortment

## DESSERT - 17 €

### Pear

Pear osmosed with dill, a touch of orgeat, crispy praline

### Persimmon

Estate-grown persimmon, saffron, beeswax ice cream, goat's milk and pollen

**STARTER, MAIN COURSE, DESSERT – 63 €**

**5-COURSE TASTING MENU - 95 €**