



CHEZ JEANNETTE

STARTER - 23 €

Little cabbages

Stuffed with 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 bass

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

Pigeon

Pigeon, field carrots in a fermented salad, as a delicate tatin and a 'vegetable sausage'

CHEESE - 15 €

Terra Cabrun goat's cheese assortment

DESSERT - 17 €

Pear

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

Chocolat

Tuma Yellow chocolate with buckwheat and Sidano coffee, burnt vanilla beans to eat with your fingers

STARTER, MAIN COURSE, DESSERT – 63 €

5-COURSE TASTING MENU - 95 €