



# EASTER MENU

Sunday 20 April, lunchtime

## APPETIZER

Sea bass tartare and bergamot gel

## STARTERS

Green asparagus from Provence, morel sauce, smoked quail egg and preserved lemon

or

Stiffened langoustine, Colonnata bacon, almond milk and unripe strawberries

## MAIN COURSES

Lamb saddle in a wild garlic crust, peas with mint and juices

or

Red Label lean beef from Corsica, white asparagus with laurel and "sauce-à-manger"

## DESSERTS

Dark chocolate with olive oil, a hint of ginger and basil

or

Rhubarb poached with hibiscus, fresh strawberries and combawa ice cream

69 €

