

CULINARY CREATORS : NICOLAS STAMM-CORBY & SERGE SCHAAL  
EXECUTIVE CHEF : CÉDRIC KOCH

## DISCOVERY MENU

**Mise en bouche**

**Amuse-bouche**

**Red Kuri squash raviole** - *Vegetarian dish*

Chestnut mousse

Roasted Piedmont hazelnuts

**Roasted turbot “meunière” style, “Grenobloise” garnish**

Chanterelles

Cress in textures, hollandaise sauce

**Pigeon from Théo Kieffer and Alsace duck foie gras**

Root vegetables

Concentrated pigeon sauce

**Apple**

Like a “pomme-noisette”, apple ganache

Hazelnut crisp and Granny Smith sorbet

**Mignardises**

€95 / PERSON

€37 FOOD AND WINE PAIRING - 3 GLASSES / PERSON

Our prices include taxes and service - All our meats are of French origin.