

## **The Red Apple Menu**

*The local organic egg, cooked at 65°C,  
mushroom in cream and sautéed, squash and crouton,  
brède mafane émulsion*

*The local lobster,  
passion fruit jelly, beans and raw beetroot, mexican coriander leaf*

*The John Dory,  
roasted in butter, young carrot, « marinière » mussel and raz el hanout emulsion*

*The roasted local squab,  
roasted and smoked with vine shoots, cabbage with red wine  
donut thighs, cooking juice with offal and blackcurrant*

*The local Pont-l'Évêque,  
prune puree and roasted seeds, pommeau reduction sauce*

*The organic chocolate from Valhrona,  
made in the different ways*

### **Menu at 89 €**

*For the sake of quality we only work with fresh products, cooked on site,  
All our preparations and cooking are made to order.*

*The dishes on the menu can not be changed on the menus*