

La table

AMICIS

“La vie est une fête”

In 7 courses for €115

Shellfish,

Plainly cooked, with new-season tomatoes

Langoustine,

Cooked at low temperature, with courgette flower

Mackerel,

Flambéed, with mustard seeds

Sturgeon,

Smoked, with onions from my childhood

Stone bass,

A la plancha, with *Tuber aestivum* truffles

Cherries,

Baked, raw and fresh herbs

Chocolate

Soufflé, with roasted vanilla

For even greater festivity:

Pigeonneau

Cooked on the chest and beets for 2 people supplement at €38

Tomme ewe's milk cheese

In a tartlet with green tomato jam at €15

Food and wine pairings

3 glasses of 12 cl: €60

5 glasses of 12 cl: €90

Prices are net, including VAT and service.



Moisten



Plant



Water



Pick