

Le Menu Sarkara

250€

La Pomme de Terre / *The Potatoes*

Grenailles tièdes, salade d'herbes, vinaigrette à la Main de Bouddha, sorbet citron-persil

Warm Grenailles potatoes, herbs salad, vinaigrette of Buddha's Hand citrus, lemon-parsley sorbet

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Le Champignon brun - Café / *The Brown mushroom - Coffee*

Crème glacée de champignons de Savoie et noix de coco, râpé de glaçon Moka, sirop de kumquats confits

Mushrooms from Savoie and coconut ice cream, grated Mocha ice cube, candied kumquat syrup

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Le Céleri rave - Truffe noire / *The Celeriac - Black truffle*

Céleri rôti et doré au four, sauce Clarine, éphémère de céleri rave, truffe noire, condiment d'agrumes, pain à sauce

Roasted celeriac and brown in the oven, red wine sauce, celeriac foam, black truffle, citrus fruit condiment, sauce bread

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Le Chèvre / *The Goat Cheese*

Chèvre crémeux de la vallée, tombée d'airelles, opaline de pain grillé, sorbet de Roussette, râpé de Séchon

Creamy goat cheese from Valley, cranberry jelly, slice of toasted bread, Roussette wine sorbet, grated Séchon goat cheese

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La Vanille - Végétal / *The Vanilla - Vegetable*

Crème d'herbes maraîchères, sorbet vanille et kiwi, eau de gousses de Tahaa aux zestes, fines feuilles de chlorophylle

Herbs cream, vanilla and kiwi sorbet, water of Tahaa vanilla with zest, thin leaves of chlorophyll

Le Menu Soma

350€

La Pomme de Terre / *The Potatoes*

Grenailles tièdes, salade d'herbes, vinaigrette à la Main de Bouddha, sorbet citron-persil
Warm Grenailles potatoes, herbs salad, vinaigrette of Buddha's Hand citrus, lemon-parsley sorbet

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L'ortie - Haricot coco / *The Nettles - White Bean*

Ravioles tièdes d'haricots, purée d'orties blanches, bouillon de coco à la mélisse, sorbet des fossés

Warm white beans raviolis, white nettles purée, white bean and lemon balm broth, nettles sorbet

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Le Cerfeuil tubéreux - Épices / *The Tuberous Chervil - Spices*

Cerfeuil tubéreux poêlés au Safran de Bozel, jus d'argousier épicé, crème fermière glacée
Fried tuberous chervil with saffron from Bozel, spicy sea-buckthorn juice, cream ice

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L'Ananas - Griotte - Cannelle / *The Pineapple - Cherry - Cinnamon*

Sorbet ananas mentholé, griottes confites au bois de cannelle, crème au thé Earl grey, infusion de bergamote fraîche

Pineapple and mint sorbet, confit cherries with cinnamon wood, Earl grey tea cream, fresh bergamot infusion