

LE MENU SARKARA

275€

The Brown Mushroom - Coffee

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

ਭਾਂਡਿਆਂ ਦੋ ਭਾਂਡਿਆਂ ਦੋ

The Morel

Morel consommé perfumed with caramelized vanilla, morel raviole with cream and yellow wine seasoned with agrums, raspberry jam from september and lovage

ਭਾਂਡਿਆਂ ਦੋ ਭਾਂਡਿਆਂ ਦੋ

The Celeriac

Roasted truffle celeriac, red wine sauce, celeriac foam, citrus fruit condiment, sauce bread

ਭਾਂਡਿਆਂ ਦੋ ਭਾਂਡਿਆਂ ਦੋ

The Sheep

Sheep cream, black elderberries, vegetal sorbet with herbs and citrus zest, Chignin wine foam with "Écailles de Dragon" white tea, grated dry sheep cheese

ਭਾਂਡਿਆਂ ਦੋ ਭਾਂਡਿਆਂ ਦੋ

The Lemon

Unctuous lemon jus, candied lemon zest, pear-matcha sorbet, fresh confit ginger

LE MENU SOMA

350€

The Brown Mushroom - Coffee

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

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The Jerusalem Artichoke - Melanosporum Black Truffle

Soufflée omelet with roasted hazelnut and emmental, Jerusalem Artichoke sauce, Melanosporum black truffle shavings

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The Tuberos Chervil - Spices

Pan fried tuberos chervil with Bozel Safran and curry, spicy sea-buckthorn juice, farm ice cream

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The Lemon

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The Blackcurrant - Angelica

Diplomat cream and blackcurrant fall of summer, candied angelica ice cream, effeuillé of sugar, crystallized mint