

“We love our greens”

Our vegetarian proposal

Our version of “Ajoblanco”, a pineapple and basil granita

A well-known dish but with a cold, acidic and aromatic touch

Battered zucchini flowers, empordanese burrata and romesco sauce

From our garden, creamy inside

Aubergine with a miso sauce

Macerated with red miso, soy sauce and toasted sesame

“Pithivier” from our allotment with tofu and vegetable glaze

A classic French dish, filled with seasonal vegetables and vegetable protein

Orange and carrot milkshake, pistachio and passion fruit cream

Orange and pistachio textures

Price per person : 49€