

# EPICURE

VEGETARIAN MENU

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### MELON FROM CHARENTE

Roast without cooking, Refreshed with hyssop.

62€

### ARTICHOKES

« Camus » artichokes and « poivrades » from « Côtes-d 'Armor », Tahitian lime dressing.

71€

### CARROTS FROM TOURAINE

Declination with verbena, Reduced juice with carrot and ginger.

65€

### « SIMONE » TOMATO

Preserved with fresh herbs, « Caillettes » olives sauce from Nice area.

68€

### CORN FROM YVELINES

Polenta and wild mushrooms, Jus reduced with black Cardamom.

68€

### FRESH AND MATURED CHEESES FROM OUR CELLAR

39€

### HONEY FROM OUR HIVES

Raspberry and ginger, Honey and pollen ice cream.

49€

### TRINITARIO CHOCOLATE

Ganache and « Espelette » pepper, Cocoa sorbet.

46 €

Degustation menu in 8 services

**340 €**

Degustation menu in 6 services

**280 €**

*Without the artichokes and the chocolate *