

The Atelier welcomes you from 12 pm to 2 pm and from 7:00 pm to 9:00 pm

Starters

Jerusalem artichoke salad, grapefruit, and hazelnuts Kale, pickled red onions, and mustard seeds.	22 €
Pan-seared foie gras, turmeric hummus, Poached pear and porcini mushrooms.	27 €
Scallop tartare, kumquat, Carrot tops pesto with sesame.	29 €

Main courses

Mini stuffed squash with chestnuts and hazelnuts, Wild mushrooms, confit egg yolk.	32 €
Ravioli of Provençal wild boar stew, Young carrots and caramelized onions.	38 €
Slightly smoked pollock fillet, onion compote, Braised endives, beet juice with orange.	39 €
Duck breast, poultry and olive lasagna, Spinach in olive oil, confit white grape with meat juice	40€

Desserts

Cheese plate from "M. Fanon" with fig jam.	24 €
Coconut rice pudding with roasted pineapple and Pina Colada espuma.	14 €
Plate presentation tiramisu, mascarpone cream, Hazelnut praline, cacao tuile.	14 €
Mandarin illusion, puffed rice biscuit.	14 €

We propose:
Starter, main course and dessert
70€
Until 8.45 pm
Cheese supplement (instead of dessert) 8€

*For our young gourmets, up to 12 years old,
The Chef offers main course and dessert menu*
26 €

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