

Highly-developed by our Pastry Chef
Jean-Christian CHEVALIER

- The rum baba, displayed in front of you, with our Burgundy Marc, pan-fried candied grapes, grape and Briottet's Marc ice cream
- Hot Lucerne soufflé from our meadows, honey sauce from Mr. Raulin (71), ice cream of hay from the Crau
- Meringue sphere with apricots which are marinated with verbena, ice verbena suppleness
- Finesse of the Grand Cru Chocolat

Dessert: 19 €