

GALANGA \ga.lā.ga\ *Masculine name*

Tropical plant of the ginger family recognized for its taste and beneficial properties.

*Chef Thomas Danigo and his team will play
for you their symphony in 3, 5 or 7 parts,
using only seasonal products as their instruments.*

3 COURSES

DISCOVERY

"BARIGOULE" ARTICHOKE

WHITE BUTTER EMULSIFIED WITH DILL AND SAKURA VINEGAR

LAMB FROM "LOZERE" AND PEPPERS HARISSA

SPICY FRESH HERBS BROTH AND QUINOA

LIGHT CREAMY LEMON "LEAF"

BASIL MARMALADE, BUCKWHEAT AND CRISPY MERINGUE

5 COURSES

GALANGA

CANDIED "COEUR DE BOEUF" TOMATO IN ITS OWN JUICE
FRENCH TOAST WITH VINEGAR, "CANTABRIE" ANCHOVIES, GASPACHO WITH SAGE

BURNT LEEK

GUANCIALE, PECORINO CHEESE AND SMOKED SABAYON

"BARIGOULE" ARTICHOKE

WHITE BUTTER EMULSIFIED WITH DILL AND SAKURA VINEGAR

LAMB FROM "LOZERE" AND PEPPERS HARISSA

SPICY FRESH HERBS BROTH AND QUINOA

LIGHT CREAMY LEMON "LEAF"

BASIL MARMALADE, BUCKWHEAT AND CRISPY MERINGUE

7 COURSES
DEGUSTATION

CANDIED "COEUR DE BOEUF" TOMATO IN ITS OWN JUICE
FRENCH TOAST WITH VINEGAR, "CANTABRIE" ANCHOVIES, GASPACHO WITH SAGE

BURNT LEEK
GUANCIALE, PECORINO CHEESE AND SMOKED SABAYON

"BARIGOULE" ARTICHOKE
WHITE BUTTER EMULSIFIED WITH DILL AND SAKURA VINEGAR

FLAME GRILLED SEA BASS
CREAMY POUTARGUE, ZUCCHINI AND THAI BASIL,
FISH JUICE WITH CHANTERELLES

LAMB FROM "LOZÈRE" AND PEPPERS HARISSA
SPICY FRESH HERBS BROTH AND QUINOA

FRESH GOAT CHEESE TARTLET WITH HERBS AND FLOWERS
STRAWBERRIES AND BEETROOT VINEGAR

LIGHT CREAMY LEMON "LEAF"
BASIL MARMALADE, BUCKWHEAT AND CRISPY MERINGUE

The list of allergens is available upon request.

Drinking too much alcohol can harm your health.

Rates in euros, all taxes and service included. Checks are not accepted.