

# L'Épuiette

Dîner du Mardi 18 Avril

Prémices

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Aspic of Bouillabaisse.

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Asparagus crisp with Colonnata and bacon cream.

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Gambero rosso shrimps and braised fennel  
Shellfish bisque reduction.

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Ratatouille garnished ravioli, pan-fried red mullet filet,  
Red mullet compressed juice.

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Catch of the day, with morels and peas.

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Squab « Miéral », Jerusalem artichokes  
Sweet sour sauce with grapefruit.

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Brousse from Rove « Gouiran », olive crumble.

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Meringues sphere with fresh citrus fruit  
Orange infused chocolate sauce.

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Declination around the carrot.

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Mignardises