

Artisanal Cuisine

JARDIN GOURMAND

5 course menu 148

*7 course menu 198

CONFIT CELERIAC

2 years comté, munjimup black truffle

*ZUCCHINI 'TRUMBETTA'

Burrata 'artigiana', tomato 'collection', 'Niçoise' olive

MILK POACHED WHITE ASPARAGUS

Organic egg yolk 'Raviolo', burnt bread, 'Grenobloise'

JAAN'S GARDEN

Spring vegetables, morels, wild garlic

*VIOLET ARTICHOKE & QUINOA COMPOSITION

Orient caramel

SPRING BARLEY 'COMME UN RISOTTO'

Grilled avocado, brocciu, pink garlic

BRIE de MEAUX TRUFFÉ

Truffle ice cream, toasted 'poilâne'

(Supplement \$25)

'EXOTIC'

Pineapple, banana, "cheesecake"...

CAFÉ EXPRESS

Mignardises

