

# Menu around *Asparagus*

*From Families VIARDET in Chappes & SWIAC in Thieffrain*

## APPETIZER

Carpaccio of candied asparagus with herbs,  
yuzu, and crunchy condiments

## FIRST STARTER

Asparagus in different textures and temperatures

## SECOND STARTER

Roasted monkfish, spelt risotto with asparagus,  
reduced fish bone juice

## GOURMET PAUSE

Sorbet Marc de Champagne, Ratafia de Champagne

## MAIN COURSE

Roast Pigeon, leg and giblet kefta, morel jus,  
asparagus fluffy pancake

## CHEESES

Matured from our regions

## DESSERT

Asparagus, strawberry, rhubarb, and white chocolate

## MIGNARDISES



**7-COURSE MENU 72€**



**5-COURSE 61€**

*(WITHOUT MONKFISH / PAUSE)*