



MENU

LAMB, SNAIL AND PICODON

Candied lamb shoulder, frayed in jelly, young vegetables,
oil olive with herbs



Pan-fried snails and lamb sweetbread, nettle veloute,
grilled rapeseed oil



Lamb meat « Nicolas Giraud » from Sisteron, roasted on skin,
served in thin medium rare sliced meat and juice with provencal
scents, spring vegetables



Fine cheeses from our alpage pastures



Apple declination and texture Grany Smith,
apple and ginger sorbet

Menu at 69 Euros

Choice only for the entire table

Spring



Michel Chabran

Louis Chabran

MENU

EARTH, SEA AND FARM

White asparagus from the region of
« Châteauneuf de Galaure » with morels



North-East Atlantic stir-fried lobster, pan-fried lamb sweetbread,
lobster cream and spring vegetables



Chabert's farm squab roasted,
wing and leg in samossa,
peas and spice juice



Fine cheeses from our alpage pastures



Crispy wild strawberries from the farm « Perrot Minot »
and pistachio ice cream

Menu at 119 Euros

Menu at 139€ with two truffle surprises dishes

Choice only for the entire table