

When you let nature take its course, beautiful things can happen.

It seems that it becomes more difficult to feel the relationship that our food has over time.

We have less and less time to devote to our food and even less to enjoy it.

Everyone has their own opinion. With local producers and products from our environment, we want this plant-based experience to allow you to say "Maybe we should try to change the way we eat"

Beginning



SCENTED WATER

Quince - Medlars - Flowers - Verbena

ROOTS

Sweet potato - Parsnips - Wild leaves - Wild herb pesto

SEA BUCKTHORN AND WALNUTS

Ember-scented tuile - Glazed sea buckthorn - Caramelized walnut with fleur de sel

CORN

In the spirit of a tacos - Corn texture - Spicy popcorns with immortelle flowers

WILD LEAF

Fermented cream with oak acorn - Seeds - Herbs --Flowers

SUSHI SPIRIT

Grilled beetroot -Quinoa and plums - Amaranth oil - Fermented milk

Holistic cuisine

Holistic Cuisine is a concept that approaches nutrition in a holistic way, as its name suggests.

That is to say, the way in which we will feed ourselves will define our future life and a fortiori our future health. It has been shown that choosing the right food, eating local and seasonal can help prevent many serious health problems like heart disease, diabetes, obesity and cancer.

Keep in mind that balance can only be achieved by eating a variety of things every day. All nutrients are therefore important. Changing your diet to improve your health is not easy, but it is highly recommended.



VEGETABLE EXPERIENCE

SHADES OF YELLOW

Butternut - Cedar smoked chestnut – Fermented juice - Pumpkin seed oil

SECRET GARDEN

Cauliflower - Immortelle solarized oil - Vegetable ointment - Patchouli infusion and birch bark

AUTUMN FEELING

Mushrooms - Pears - Hemp rind - Hazelnut vinaigrette and candied lemon

PURPLE COLOR (act 1)

Red cabbage - Apple - Black fruits - Quince - Raw juice and vegetable juice infused with heather flowers

OUR ENVIRONMENT (act2)

Terra Violetta grilled on the Barbecue - Spices from our forest - Autumn flowers - Buckwheat

LOCAL COLORS

Max's honey with thyme - Blackberries - Rose - Mulberry leaf cream

WALK IN THE FOREST

Chocolate from François Deremiens - Wood ice cream and Agastache - Autumn flavours - Spruce oil and lingonberry syrup

SWEETS

Confectionery around chocolate - Fruits and herbs



Here you will find all the information about your meal
Philosophy, plants, herbs and vegetables used in your menu