

LE CHANTECLER 

## TASTING MENU IN 8 ACTS

Wednesday 8 April 2026

Virginie Basselot x Emmanuel Renaut

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### VEGETAL BLESSING

green peas, herbal sorbet, local kiwi and verbena gelée

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### GREEN ASPARAGUS FROM LUBERON

as a fine tart with almonds, hazelnuts

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### FILET OF DICE FROM THE LÉMAN LAKE

lightly smoked and salted, hogweed juice

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### RED MULLET IN 'NIÇOISE-STYLE'

barbajuan with capers, parsley, lemon gel

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### PIKE AND MONKFISH BISCUIT FROM THE LÉMAN LAKE

with a burned onion butter

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### MIERAL 'EXCELLENCE' DUCK,

roasted, with blackberry and limetree

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### THE ALPS

on a platter

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### STRAWBERRIES FROM CARROS

fresh and cooked, Champsoleil olive oil

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*320 € per guest · Water and hot drink included*

*Food and wine pairing (8 glasses): 280 € per guest, in option*