

Le Garde Manger de Substrat Dîner

Picking & Market Gardening

Légumes de Buyon, Saint-Étienne-des-Oullières 69

Les Jardins de Vartan, Décines 69

Fleur Délice, Saint-Vincent la Commanderie 26

Romain, La Tige, Lyon 69

Roman, Millefolium, Lyon 69

Barnas, Anthon 38

**Carrot, aubergine, lemon, green bean, sage,
mushrooms, onion, plum, salad, Swiss chard,
Armenian sweet chilli, bitter orange, mint,
sorrel, garlic**

Breeding & Fishing

Ferme de Clavisy, Noyers sur Serein 89

Homards Acadiens, Marlieux 01

Stéphane Paol, Saint Jean en Royans 26

Brown trout, trout roes, lamb

Groceries

Olive oil, sesame oil, white wine, vinegar

Salt, pepper, coffee, verbena pepper, mustard

Tomato pulp, Kalamata olives, sake dregs

Polenta, wheat flour, roasted bread, yeast

Almond, hazelnut

**Glucose syrup, sugar, cocoa, dark chocolate,
cocoa nibs, gelatin**

**Condensed milk, cream, butter, milk,
sheep's yoghurt**

Egg

- List of all the ingredients used in the menu -



Le Garde Manger de Substrat

Dîner

Le Garde Manger de Substrat is available for dinner in 3 or 4 blind courses, plant or omnivorous menu of your choice when booking.

3 Courses Menu

+ Amuse-bouche 35€

**+ Amuse-bouche
+ Wine Pairing (3 glasses) 53€**

4 Courses Menu

+ Amuse-bouche + Pre-dessert 46€

**+ Amuse-bouche + Pre-dessert
+ Wine Pairing (4 glasses) 70€**

Cheese extra 6€

*Net prices, taxes, service
and Nordaq filtered still or sparkling water included.*

*For information,
A cover without meal, accompanying or not honoured
will be charged 15 €.
No children's menu.*

**For more details on wines by the glass
and the vintages, ask us !**

