

Le Garde Manger de Substrat

Picking & Market Gardening

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

Les Jardins de Vartan, Décines 69

Les Jardins de la Mer, Le Croisic 44

Fleur Délice, Saint-Vincent la Commanderie 26

Romain, La Tige, Lyon 69

Barnas, Anthon 38

**Lemon, onion, carrot, garlic, swiss chard salad,
green beans, rhubarb, cherry, fennel, mushrooms,
courgette flower, spring onion, cucumber apricot,
elderberry, corn , chanterelle, Borlotti beans,
tomato, blueberries, pepper, herbs and shoots**

Breeding & Fishing

Ferme de Clavisy, Noyers sur Serein 89

Homards Acadiens, Marlieux 01

Côté Chic, Le Grau du Roi 30

Farm veal

Mediterranean meagre, Isère trout

Groceries

**Olive oil, sunflower oil, wine, vinegar, whiskey,
bovine gelatin, Bourbon**

Salt, pepper, chili, sumac, paprika, verbena pepper

Capers, pollen, soya, seaweed

Polenta, wheat flour, chickpea flour, bread

Sesame

Glucose syrup, sugar, cocoa, white chocolate

**Butter, milk, cream, mascarpone, egg,
cheeses from Bergerie Piero and Mano**

*- List of all the ingredients used in the menu -
The list of allergens is available on request*



Le Garde Manger de Substrat

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

3 Courses Menu

+ Amuse-bouche 35 €

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+ 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 €

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!

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

Served for dinner, and for lunch on week-end and public holidays

