



L'AUPIHO

DOMAINE DE MANVILLE

F O U R - H A N D E D D I N N E R

Garden Bites

The garden salad,
peas, herb bouquet, and roasted pod oil.
Green cardamom emulsion.

The tomato, compressed, with nasturtium leaf.
The tomato, as tartare, on tomato bread.
The tomato, as a drink, accompanied by sorbet.

Roasted carrot, rabbit jus, and mustard seeds.

Smoked and dehydrated tomato,
rockfish juice, honey, onion, and prunes.
Basil oil and roasted tomato bread.

Fried artichoke, duck velouté, duck jus,
and black marrow from offal.

Pre-desserts

Candied olives, fennel, and mint ice cream.

Lieven Van Aken x Loic Villemin

225€ per person
100% plant-based menu