



# Dîner entre Chefs Etoilés

## OYSTER FROM GIOL HOUSE

Calf's head gribiche sauce and n'duja

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## THE MUSHROOM

Spelt from Provence  
Hazelnut Cazette and agaric mushroom  
from Boselli Family

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## AMBERJACK FISH

Blackcurrant tree leave  
Tomato and saffron rouille

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## WILD DEER

Slowly cooked carrots with pine tree  
Deer sauce

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## LA BROUSSE DU ROVE

Black olive Kalamata and  
Provençal herbs vinaigrette

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## FARM MILK

Walnut and vanilla

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## THE FIG FROM SOLIES

Black garlic and fig leaves ice cream

Antoine  
Gras

Aurélien  
Véquaud

Louis  
Gachet

