



ODETTE

I am delighted to share a slice of Odette with you.

Born into a family of 4th generation farmers in Cantal, France, the times we spent foraging and harvesting in our backyards helped cultivate my deep appreciation for all that Mother Nature has to offer. To this day, those experiences continue to shape my cooking philosophy and inspire me to bring authenticity to the table.

I owe everything I am to my family, especially my grandmother, Odette. She made me realize how joy and love can be demonstrated through food and taught me the importance of adding that 'little something' to create dishes that excite the palate and fill the heart. Most importantly, she showed me how most remarkable dishes can come from the simplest ingredients.

This is the story of my journey with food,
terroir to table, heart to plate.

This is the story of Odette.

Bon Appétit.



TERRE & MER

Grignotages

SCOTTISH SCALLOP
Horseradish | Dill | Sago & seaweed crackers

HEIRLOOM BEETROOT VARIATION
Salt-baked beetroot | Stracciatella 'Artigiana' | Honey

* ROSEMARY SMOKED ORGANIC EGG
Smoked potato syphon | Chorizo Iberico | Meunière

WILD TURBOT 'POINTE BRETAGNE'
Trombetta zucchini | 'Bouchot' mussel | Verbena nage

AXURIA LAMB SADDLE
Purple artichoke | Lemon | Jus 'tranché'

YUZU T'ART
Sablé Breton | Shiso | Basil

Douceurs



- UNPASTEURIZED ARTISAN CHEESE & CONDIMENTS -
(38 supplement)

