

to accompany your aperitif:
six delightful bites, reflecting the market, the season, and the chef’s inspiration

the “let go” menu:

scallop, Eric’s citrus fruits
haddock, smoked haddock, potatoes
celeriac, parmesan, poultry
roe deer, squash, Sichuan pepper

sorrel, dill
mushrooms, coffee

the signature dish:
foie gras snow, garden fruits

Restaurant L'Air de Rien
November 2026