

Spring A la Carte Selection

Starters


Caviar d'Aquitaine, Homemade Blinis and Cream -30gr 105€, 50gr 135€, 100gr 240€,

❧

Our Signature Pate en Croute

A French Cold Meat Pie Delicatessen , 42€

❧

*Breaded Primeur Green Asparagus, Crispy Onions 
Wilted Spinach, Wild Garlic and Black lemon 45€*

❧

*Perfectly Cooked Langoustines, Local Pig “Cul Noir” Bacon,
Fresh Peas, Poultry Juice, Shell juices 57€*

❧

Lightly warmed White Asparagus

Orange blossom sabayon, Red Mullet Bottarga, Grapefruits and fried Capers 44€

To Follow

*Line-caught fish smoothly cooked, Green Foam,
Fish Tartare, Artichokes and Citrus Fruits*

(Price according to availability)

❧

*The Must-Have Limousin Rack of Veal, ,
Meat Ragout, Butter Potato, Truffle Juice, 64€.*

❧

Pithiviers of the Day, According to the Chef's inspiration

A dish to share for two 135€

(Subject to availability)

To finish

The Cheese Trolley you can't miss

La Maison du Fromage Selection, An institution since 1935, 29€

❧

Our Signature Melifera Gin Soufflé, 22€

❧

When Strawberries meet Rhubarb and Grenadine 22€

❧

Property Honey Tuiles,

Fresh Lime, Kalamansi Gel and Cottage Sorbet 22€

