

The Spring Carte



Getting started

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



*Garden Zucchini Stuffed with Niçoise,
Fennel Juice, Piperade Tartlet, 40€*



*Perfectly Cooked Langoustines, Local Pig "Cul Noir" Bacon,
Fresh Peas, Poultry Juice, Shell juices 45€*



*Two-course Red Tuna in two courses:
Tataki, Pepper-Bluefish broth, Anchovies
Tartare, Burnt tomato foam, Sorbet, 48€*



*Our Signature Pate en Croute
A French Cold Meat Pie Delicatessen, 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€



Blancmange Strawberry and Acacia, drop of Milk 22€



*Property Honey Tuiles,
Fresh Lime, Kalamansi Gel and Cottage Sorbet 22€*