

The Summer Menu

Let's Begin

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



*Garden Zucchini Stuffed Niçoise-style,
Fennel Jus, Piperade Tartlet, 38€*



*Lightly Seared Langoustines, "Cul Noir" Pork by Père Dufour,
Garden Peas, Poultry Jus, Shellfish Foam, 64€*



*Bluefin Tuna served Two Ways:
Tataki Style with Bell Pepper-Blue Fish Broth, Small Anchovies
Tartare with Burnt Tomato Foam and Sorbet, 48€*



*Blue Lobster Salad, Garden Beans, Flat Peaches, Fresh Vinaigrette
(Subject to availability), 64€*



The Timeless "Pâté en Croûte" Saint Martin, 44€

To Follow

*Tenderly Cooked Line-Caught Fish, Green Emulsion,
Fresh Tartare, Citrus, Neuvic Caviar, 71€*



Truffled Buttered Whole Blue Lobster, 95€



Traditional "Lamproie à la Bordelaise", 71€



Limousin Beef Fillet, Anchovy Vinaigrette, Freshly Cooked Anna Potatoes, 71€



Chef's Seasonal Meat Pithiviers

A dish to share for two, indulgent and generous (Subject to availability), 139€

To Finisf

The Cheese Table, House Selection by "Maison du Fromage" – A local institution since 1935, 29€



The Timeless Gin Melifera Soufflé, 22€



Strawberry & Acacia Blancmange, Milky Cloud, 22€



*Honey Lace Tuiles from Our Property,
Fresh Lime, Kalamansi Gel, Fromage Blanc Sorbet, 22€*



Warm Chocolate Soufflé Tart, Cacao Nibs, Tonka Bean Ice Cream, 22€