

The Summer Menu

Let's Begin

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



Pan-Seared Foie gras escalope, Grapes in Ajo Blanco sauce, 46€



*Lightly Seared Langoustines, "Cul Noir" Pork by Père Dufour,
Chard, 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€



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

To Follow

Grilled Monkfish, Beurre Blanc sauce with Neuvic Caviar,

Citrus Tartare, 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 Finish

The Cheese Table, House Selection by "La 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€

 **MICHELIN 2025**