

The Autumn 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, 48€



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



From our Woods, The Cep Mushroom

As a Ravioli with a gourmet cream; Raw with a Comté cheese light foam, 46€



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

To Follow

Grilled Monkfish, Beurre Blanc sauce with Neuvic Caviar,

Citrus Tartare, 71€



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 Chestnut Soufflé, 22€



*A reinterpretation of French Poire Belle Hélène: Pear, Chocolate,
Vanilla ice cream and a crispy Vanilla Gavotte, 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**