

## ***The Winter Menu***

### ***Let's Begin***

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

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*Vegetable Berlingots of Red Cabbage,  
Jerusalem Artichoke in all its forms, Light Truffle Foam, 39€*

❧

*Our Giant Creamy Ravioli, Black Truffle Sauce, 46€*

❧

*Poached Foie Gras, Chicken Broth,  
Tapioca and Fresh Black Truffles, 48€*

❧

*The Timeless "Pâté en Croûte" Saint Martin, 45€*

### ***To Follow***

*Blue Lobster: Open Ravioli with Herbs,  
Gourmet Shellfish casserole, 95€*

❧

*Line-Caught Fish,  
Saffron Cabbage mousseline, Thin Artichoke and Onion,  
White Butter sauce with rice Vinegar, 71€*

❧

*Bresse Poultry braised with Mushrooms,  
Plancha-grilled leg, Creamy yellow Wine sauce, 69€*

❧

*Limousin Beef Wellington to share,  
Périgueux Sauce, Freshly puffed Potatoes, 145€*

### ***To Finish***

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

❧

*The Timeless Gin Soufflé, 22€*

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*Vacherin style Grapefruit and Chestnut Dessert, 22€*

❧

*Chocolate-Clementine Gavotte with Citrus sorbet, 22€*

❧ MICHELIN 2025