

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€

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*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€

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Line-Caught Fish,

Saffron Cabbage mousseline, Thin Vegetables and Onion,

White Butter sauce with rice Vinegar, 71€

❧

Poultry braised with Mushrooms,

Plancha-grilled leg, Creamy yellow Wine sauce, 69€

❧

Limousin Beef Wellington to share,

Périgieux Sauce, Freshly puffed Potatoes, 145€

To Finish

The Cheese Table, House Selection by "La Maison du Fromage" –

A local institution since 1935, 29€

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The Timeless Gin Soufflé, 22€

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Vacherin style Grapefruit and Chestnut Dessert, 22€

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Chocolate-Clementine Gavotte with Citrus sorbet, 22€

❧ MICHELIN 2025