

## ***The Spring Menu***

### ***To Start***

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

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*Gently warmed with Aspergus*

*Orange Blossom Water Sabayon, Poutargue, Grapefruit, Fried Capers 44€*

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*Green Asparagus in two ways:*

*Flame-Grilled, Anchovies, Egg Yolk Confit, Hazelnut Crumble*

*Royal, Asparagus Mimosa, Herring Foam 45€*

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*Poached Escargots, Garlic and Parsley,*

*Potatoes Foam with wild garlic, Poultry Jus and Crispies 42€*

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*The Timeless “Pâté en Croûte” Saint Martin 45€*

### ***Mains***

*Line-Caught Fish,*

*Candied Fennel, Citrus Fruit, Butter with Parsley Juice 62€*

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*Signature Limousin Rack of Veal,*

*Meat Ragout, Truffle Juice 64€*

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*Blue Lobster: Open Ravioli with Herbs,*

*Gourmet Shellfish casserole 95€*

### ***Cheeses x Desserts***

*The Cheese Table, House Selection by “La Maison du Fromage” –*

*A local institution since 1935, 29€*

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*Our Classic Gin Soufflé, 22€*

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*Vacherin style Grapefruit and Chestnut Dessert, 22€*

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