

The Spring Menu

To Start

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



Gently warmed with Aspergus

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



Green Asparagus in two ways:

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

Royal, Asparagus Mimosa, Herring Foam 45€



Poached Escargots, Garlic and Parsley,

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



The Timeless “Pâté en Croûte” Saint Martin 45€

Mains

Line-Caught Fish,

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



Signature Limousin Rack of Veal,

Meat Ragout, Truffle Juice 64€



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€



Our Classic Gin Soufflé, 22€



Variations on Strawberries and Rhubarb,

Shiso sorbet, whipped Fromage Blanc and Grenadine, 22€



La Ruche Saint Martin,

Shortbread, Honey cream and Rosemary mead 22€