

The Spring Menu

Starters

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

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Gently warmed White Asparagus

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

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Green Asparagus prepared 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,

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

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The Timeless “Pâté en Croûte” Saint Martin 45€

French Championship 2025 finalist

Mains

Line-Caught Fish,

Candied Fennel, Citrus Fruits, Parsley Butter Sauce 62€

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Grilled Limousin Beef Fillet,

Poached marrowbone, Périgueux sauce 74€

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Blue Lobster, Open Ravioli with Herbs,

Gourmet Shellfish casserole 95€

Cheeses x Desserts

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

A local institution since 1935, 29€

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Our Signature Gin Soufflé, Lemon Sorbet, 25€

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Variations on Strawberries and Rhubarb,

Shiso Sorbet, whipped Fromage Blanc and Grenadine, 25€

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“La Ruche Saint Martin”,

Shortbread, Honey cream and Rosemary mead 25€