

The Summer Menu

Starters

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



Bluefin Tuna in Two Ways:

Tataki Style with Bell Pepper–Blue Fish Broth, Small Anchovies

Tartare with Burnt Tomato Foam and Sorbet, 48€



Stuffed Zucchini Flower with a Niçoise-Style Filling, Almond Soup,

Lemon and Thym sorbet, and Fig Tree Oil 41€



Mussel Anolins, Light Summer Vegetable Stew, Aged Mangalitza,

Seaweed-Infused Mussel Emulsion 42€



The Timeless “Pâté en Croûte” Saint Martin 45€

Finalist, 2025 French Pâté en Croûte French Championship

Mains

Line-Caught Fish,

Braised Leeks, Poached Gillardeau Oyster, Smoked Milk Foam 66€

Caviar Option – 10g – 30€



Grilled Limousin Wagyu Beef,

Farcidure with Colonnata lard, Périgueux sauce 78€



Blue Lobster: Sabayon as Hollandaise sauce,

Garden herbs, Tarragon Oil 95€



Chef’s Seasonal Meat Pithiviers

A dish to share for two, indulgent and generous, Signature Course, 145€

Cheeses x Desserts

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

A local institution since 1935, 29€



Our Signature Gin Soufflé, Lemon Sorbet, 25€



French Blanc Manger, Acacia and Strawberry 25€



“La Ruche Saint Martin”, Shortbread, Honey cream and Rosemary mead 25€