

The Summer Menu

Starters

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



*Stuffed Zucchini Flower with a Niçoise-Style Filling, Almond Soup,
Lemon and Thym sorbet, and Fig Tree Oil **41€***



Bluefin Tuna in Two Ways:

*Tataki Style with Bell Pepper–Blue Fish Broth, Small Anchovies
Tartare with Burnt Tomato Foam and Sorbet **48€***



*The French Lobster Salade, Watermelon and Tomatoe
(subject to availability) **68€***



*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€***



*Blue Lobster: Champagne Hollandaise Sabayon,
Garden herbs, Tarragon Oil **95€***



*Mr Celestin’s Squab stuffed with wild Mushrooms,
Farcidure with Colonnata lard, Truffle Squab Jus **78€***



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” **29€***



*French Blanc Manger, Acacia and Strawberry **25€***



*A Summer interpretation of Pavlova,
Peach and Lavender **25€***



*The Timeless Saint Martin Soufflé, Tailored to your preference...
Mélifera Gin, Lemon sorbet, Chocolate, Vanilla Ice Cream **25€***

