

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, Shellfish & Ginger Foam 66€

Caviar Option – 10g – 30€



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



Grilled Limousin Beef,

Farciure with Colonnata lard, Périgieux Sauce 76€



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€