

The Fall Menu

Starters

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



Langoustine in a Crisp Shell, Butternut Squash, "Gauloise" Emulsion 71€



Limousin Veal Head Carpaccio,

Gillardeau Oyster, Chimichurri Sauce, Black Garlic Condiment 44€



Pan-Seared Foie Gras with Porcini Mushrooms, Mushroom Chawanmushi, Light Juice 46€



The Timeless "Pâté en Croûte" Saint Martin 45€

Finalist, 2025 French Pâté en Croûte French Championship

Mains

Herb-Stuffed Line-Caught Fish,

Fish Juice, Artichoke & Shellfish Casserole (subject to availability)



French Blue Lobster, Wild Chanterelles from our Woods & Brown Shrimps 96€



Limousin Farm-Raised Veal Rack, Leek Stuffed with Aged Mangalitza, Truffle Juice 68€



Classic Beef Wellington to Share, Périgueux Sauce

150€ for two (subject to availability)

Cheeses x Desserts

The Cheese Trolley, House Selection by "La Maison du Fromage" 29€



The Timeless Saint Martin Soufflé, Tailored to your preference...

Mélifera Gin, Lemon sorbet,

Chocolate, Vanilla Ice Cream 25€



A Taste of the Limousin

Fig, Raspberry & Chestnut Emulsion 25€



A Summer interpretation of Pavlova,

Peach and Lavender 25€



Madagascar Vanilla Mille-Feuille

À desert To share for two 50€