The Fall Menu

Starters

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

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*Langoustine in a Crisp Shell, Butternut Squash, "Gauloise" Emulsion **68€***

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Limousin Veal Head Carpaccio,
*Gillardeau Oyster, Chimichurri Sauce, Black Garlic Condiment **44€***

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

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*The Timeless "Pâté en Croûte" Saint Martin **45€***
Finalist, 2026 French Pâté en Croûte French Championship

Mains

Lightly Seared French Scallops,
*Scallops Émulsion, Onion Juice, Cep **73€***

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Herb-Stuffed Line-Caught Fish,
*Fish Juice, Artichoke & Shellfish Casserole **(subject to availability)***

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*French Blue Lobster, Mushrooms from our Woods & Shrimps Juice **96€***

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

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Classic Beef Wellington or Chef's Seasonal Meat Pithivier
150€ for two (subject to availability)

Cheeses x Desserts

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

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

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A Taste of the Limousin
*Fig, Raspberry & Chestnut Emulsion **25€***

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*Valrhona Chocolate Gavotte, Burn Bread as a Crème brûlée **25€***

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Madagascar Vanilla Mille-Feuille
*À desert To share for two **42€***