

MENU SIGNATURE

Appetizers

Beetroot, buckwheat taboulé, black cumin seeds, pistachio oil vinaigrette
19€

Filet of red mullet 'en escabèche', fennel millefeuille, fresh goat cheese mousse
21€

Seared foie-gras, semi-cooked tuna tossed with Cajun spices, raspberry and long pepper chutney
23€

Provence spelt risotto tossed with black truffle, chicken gravy jus and arugula
26€

Soy glazed sweetbreads, carrots purée, glasswort and seasonal mushrooms 'fricassée'
28€

Entrées

Shells roasted Langoustines, black pudding powder, parsnip purée and full-bodied bisque
36€

Saint-Jean-de-Blaignac saddle of lamb,
Burnt bread with garlic, peas' gnocchi, rhubarb, hibiscus infused lamb gravy jus
38€

Beef 'Charolais' filet, heritage tomatoes, zucchini's flower, confit of lemon
38€

Rosemary butter roasted turbot, artichokes 'en barigoule', Lardo di Colonata ravioli,
Barigoule emulsion and chicken gravy jus
39€

Egg 'en kadaif', asparagus and Sturia caviar
39€

All our dishes can be adapted to gluten free patrons

Cheeses



Assortment of local ripened cheeses and mixed green salad

18€

Desserts



Our vision of the Tatin's tart

15€

Moka, coffee biscuit, coffee frosting mousse, Dulcey 'rocher'

15€

Deconstructed red berries, Tonka bean crispy tuile

16€

Valrhona Caribbean Chocolate 66%, Kalamansi fresh center, mirror frosting

16€

In the spirit of a lemon, white chocolate and yuzu mousse, freshness of mint and basil

18€

Menu Dégustation ◦ 80€

5-course Menu - available until 8:30 pm
(Merely served for the entire table)

(2 appetizers, 2 entrées, 1 cheese or dessert)

Menu Plaisir ◦ 65€

4-course Menu

(2 appetizers, 1 entrée, 1 cheese or dessert)

Menu Terroir ◦ 55€

3-course Menu

(1 appetizer, 1 entrée, 1 cheese or dessert)



All our dishes are housemade' and transformed on the spot from raw products

All our meats are from France unless stated / Prices are nets and service is included