

Starters

Blue Lobster from Brittany
Refreshed and Green Laituce
42€

Chesnuts

Creamy Soup and Roasted Almonds
22€

Sea Bass

Crunchy Vegetables
29€

Foie Gras

French Duck and Toasted Bread
38 €

Caviar Oscietre d'Aquitaine
Egg Casserole
120 €



« Tasting Menu of the Chef »

5 Different Steps

120 € by person

« Wine Pairing »

70 € by person

Deserts

Cheese Plate 25 €

Traditionnal Raspberry Charlotte

Red Fruits Sauce 20 €

Soufflé "Grand Marnier" Bloody Orange Sorbet 25 €

« Mi-cuit » Guanaja Chocolat & Vanila Ice Cream 23 €

Fishes

Turbot

Cooked Slowly with Aromatics
Small Vegetables from the Garden
72 €

Sea Bass

Olive Oil and Mushrooms
55 €

Meats

Farmer Poultry

Vegetables and Périgueux sauce
48 €

Roasted Beef Chop

For 2 persons
Potatoes and Wild Mushrooms
124€