

THE CHEF'S MOOD MENU

STARTER-COURSE OR MAIN COURSE-DESSERT MENU

39 EUROS

STARTER-MAIN COURSE, CHEESE OR DESSERT MENU

49 EUROS

STARTER, MAIN COURSE, CHEESE AND DESSERT MENU

59 EUROS

THE STARTERS

THE 6 OYSTERS N°3 FROM MAISON CHALM, LEMON AND SHALLOT VINEGAR

FOIE GRAS TERRINE WITH CALVADOS, PINEAPPLE CHUTNEY AND TARRAGON (+9€)

ST CHRISTOPHE'S PATÉ CROUTE, SWEETBREADS, DUCK AND ITS YELLOW WINE GEL

TUNA TATAKI, CHIMICHURI SAUCE AND GRILLED CAVALIER CABBAGE

MACKEREL FILLET WITH RAVIGOTE SAUCE AND ROLLED LEEKS GRILLED WITH FLAMME

AROUND THE PEA, BLACK TEA AND PEA ICE CREAM, ITS BEAR GARLIC EMOTION 

THE DISHES

CHAROLAIS BEEF FILLET, SUMMER TRUFFLE CUPS, GRATED POTATOES AND FULL-BODIED BEEF JUICE (+€15)

PAN-FRIED VEAL KIDNEYS, DE-GLAZED WITH WHITE "FOURCAS DUPRÉ", GRAPE MUSTARD, MACARONI GRATIN AND PARMESAN CREAM

LANGOUSTINES IN TWO STAGES, IN TARTARE AND ROASTED, POMELOS GEL, SMALL TEXTURED WEIGHTS, CIVET SAUCE AND ITS BISQUE

FILLET OF LEAN SERVED PEARLY, WHITE BUTTER, PURPLE SWEET POTATO MOUSSELINE AND MINI BROCCOLI BIMBI

TRUFFLED RISOTTO AND GREEN ASPARAGUS TIPS 

THE CHEESE PLATTER

OUR SELECTION OF CHEESE FROM THE PERRIN HOUSE AND ITS BOUQUET OF GREENS SALAD, CHOOSE UP TO 4 PIECES TO COMPOSE YOUR PERSONALIZED TASTING

THE DESSERTS

CLASSIQUE MANGO SOUFFLÉ, APÉROL AND SORBET HIBISCUS ★

COCONUT CHOCOLATE, COCONUT PRALINE, COCOA BISCUIT AND CHOCOLATE MOUSSE SYPHON

VANILLA FINGER, MADAGASCAR VANILLA GANACHE, CRISPY WHITE CHOCOLATE PRALINE AND MADELEINE BISCUIT

INVERTED TARTLET WITH BLACK LEMON FROM IRAN, VERBENA AND LEMON VERBENA SORBET

GOURMET COFFEE OR TEA FROM ST CHRISTOPHE (+5)

★ TO ORDER AT THE START OF THE MEAL VEGETARIAN DISH OR

 AVAILABLE IN VEGETARIAN VERSION

 GLUTEN-FREE AND LACTOSE-FREE

THE LUNCH OF FLAVORS

SERVED ONLY AT LUNCH, TUESDAY TO FRIDAY EXCLUDING PUBLIC HOLIDAYS

WEEK OF APRIL 15 TO APRIL 18

HOMEMADE SALMON GRAVLAX, HORSERADISH CREAM

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GUINEA FOWL SUPREME TAGINE STYLE AND ORIENTAL SEMOLINA

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PANA COTTA WITH EXOTIC FRUITS AND ITS FRUIT COULIS

STARTER-MAIN COURSE OR MAIN COURSE-DESSERT MENU

25 EUROS

STARTER, MAIN COURSE AND DESSERT MENU

29 EUROS



CHILDREN'S CARD

FOR BUDDING GOURMETS (UP TO 12 YEARS OLD INCLUSIVE),

"THE LITTLE GOURMET" STARTER, MAIN COURSE AND DESSERT

25 EUROS

THE CHEF INVITES THEM TO CHOOSE FROM THE ADULTS' MENU AS THEY WISH.

THE DISHES WILL BE ADAPTED IN CHILD PORTIONS

"THE LITTLE GOURMAND" MAIN COURSE AND DESSERT

15 EUROS

FISH OF THE DAY OR CHICKEN SUPREME WITH SEASONAL VEGETABLES OR BAKED POTATOES

FRESH FRUIT SALAD OR HOMEMADE GOURMET CAKE OR ICE CREAM DUO OF THE MOMENT



TERROIR & VINEYARD EVENINGS

DISCOVER EVERY MONTH, AN EVENING AROUND A LOCAL PRODUCT (LAMB, ASPARAGUS, LOBSTER, BEEF,...) DECLINED THROUGHOUT THE MENU AS WELL AS FOOD & WINE PAIRING SPECIFICALLY DEVELOPED BY A WINE MAKER OR A WINEGROWER PRESENT DURING THE EVENING.

THE 2025 SCHEDULE IS AVAILABLE AT THE RESTAURANT RECEPTION



ORIGIN OF MEATS

- BEEF FRANCE
- PIGEON FRANCE

NET PRICES VAT INCLUDED AND SERVICE INCLUDED

SERVICE FROM 12:15 P.M. TO 2:00 P.M. AND FROM 7:15 P.M. TO 9:30 P.M.

ALLERGIN LIST AVAILABLE ON REQUEST

ANIMALS ARE NOT ACCEPTED IN THE RESTAURANT