



- LUNCH MENU -

From Monday to Friday for lunch only

49€ 2 courses – 55€ 3 courses

White bean veloute, ewe's milk cheese, toast rubbed with garlic and thyme

Mackerel grilled in flame, aubergine caviar with cilantro and pequillos

Fricassee of green asparagus, soft-boiled egg with a breadcrumbs crust and mushrooms

Roasted skate wing with capers, salad of baby spinach

Beef cheek and artichokes millefeuille, citrus fruits Barigoule

Milk-Fed Veal Cutlet with « verjus » sauce, savory vegetables

Hot Grand Marnier soufflé

Millefeuille with light vanilla cream

Citrus fruits tian, yogurt sorbet

~ Dishes are subject to change according to new arrivals ~

~ Please ask for gluten-free bread ~

Prices net. Service included - All our dishes are homemade 



- STARTERS -

Suckling pig pie, foie gras and sweetbread 35€

Langoustine ravioli with shellfish sauce 30€

White asparagus from Landes, carbonara cream and egg parfait 31€

Spider crab jelly with creamy rock crab and an herb infusion 31€

Tuna tartar marinated in ginger, pickled fennel and red onion 29€

- MAIN COURSES -

Sea bass supreme with a crispy almond crust, curry oil and pequillos 49€

Red mullet stuffed with spinach and pine nuts, sauce of saffron bouillabaisse 52€

Pigeon from Landes in flaky pastry, "salmis" sauce 55€

Braised sweetbreads with 'vin jaune', purple artichoke 55€

Traditional cassoulet from Montauban 45€

Traditional french beef ribeye from my apprenticeship 59€

French veal cutlet sealed in a cocotte, "Verjus" sauce 49 €

- D E S S E R T S -

Saint Marcellin from la Mère Richard 13€

Christian Constant's fabulous chocolate tart 15€

Hot soufflé, chartreuse ice-cream 16€

Millefeuille with light vanilla mousseline 14€

Forrest berries Blancmange, cottage cheese sorbet with basil 15€

The traditional Paris Brest with pralin cream 15€



- THE TASTING MENU 140€ / PERSON -

For the whole table (drinks not included)

Wine pairing 80€ / Person

White bean veloute and vinegar, ewe's milk cheese

Pan-seared foie gras in gingerbread, honey glazed carrots

2014 Bourgogne, Viré Clessé, Quintaine, Domaine de la Bongran

White asparagus from Landes, carbonara cream and egg parfait

2017 Alsace, Muscat, Domaine Josmeyer

Sea bass supreme with crispy almond crust, curry oil and pequillos

2016 Les-Baux-de-Provence, Petra, Domaine Hauvette

Roasted pigeon with shallot sauce, peas

2017 Vallée du Rhône, Cairanne, Domaine Richaud

Forrest berries soup with hibiscus syrup

Christian Constant's fabulous chocolate tart

2017 Languedoc, Banyuls, Galateo, Domaine Coume del Mas

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