



- LUNCH MENU -

From Monday to Friday for lunch only

Excluding holidays

58€ 2 courses – 65€ 3 courses

Crunchy soft-boiled egg, mint flavored piperade

Citrus-marinated Scottish salmon, warm potatoes with horseradish

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Pan-fried squids, Paimpol white beans and chorizo

Landes region duck breast roasted with fruits from Provence orchards


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Bourbon vanilla ice cream profiteroles with Guanaja chocolate sauce

Grand-Marnier soufflé

~ Dishes are subject to change depending on the seasonal conditions ~

~ Please ask for gluten-free bread ~

Net prices, taxes and service included - All our dishes are homemade 



- STARTERS -

Dublin prawn raviolis, shellfish bisque 42€

Crab remoulade with dill, sour cream 45€

Spelt from Sault country cooked as a risotto with chanterelle mushrooms 45€

Guinea fowl and wild mushroom with foie gras French pie 55€

- MAIN COURSES -

Monkfish from the Brittany coast, new potatoes, artichoke and chanterelle mushrooms 62€

Crispy sea bass supreme, baby spinach 65€

Landes region free range pigeon in a puff pastry Wellington style, salmis sauce 65€

Crispy veal sweetbreads, seared chanterelles and Port sauce 68€

Beef entrecôte, sucrine salad and dauphines style potatoes 68€

- DESSERTS -

Cheese of our regions 14€

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Grand Marnier Soufflé 15€

The traditional millefeuille, light vanilla cream 15€

Solliès fig tart, cinnamon ice cream 15€

Gianduja chocolate, roasted hazelnuts and cocoa nibs 15€



- TASTING MENU 160€ -

*(drinks not included)
For the whole table*

Five steps wine pairing
80€/person

Crab remoulade with dill, sour cream

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Spelt from Sault country cooked as a risotto with chanterelle mushrooms

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Crispy sea bass supreme, baby spinach

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Landes region free range pigeon in a puff pastry Wellington style, salmis sauce

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Regional cheese

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Red wine poached Solliès figs, cinnamon ice cream

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Gianduja chocolate, roasted hazelnuts and cocoa nibs



🍷 RUGBY WORLD CUP MENU 200€ 🍷

*(drinks not included)
For the whole table*

Six steps wine pairing 120€/person

Salmon and haddock rillettes crispy roll with lemon

Champagne Bollinger, Spécial Cuvée Brut



Guinea fowl and wild mushroom with foie gras French pie

2022 . Languedoc, Cuvée Manon, Domaine Clos Marie



Crunchy Soft-boiled egg coated in breadcrumbs, toast with truffled butter

2019 . Bourgogne, Viré-Clessé, Cuvée Quintaine, Domaine de la Bongran



Dublin Prawn raviolis, artichoke mousseline, shellfish bisque



Crispy sweetbreads, chanterelle mushrooms, Port sauce

2021 . Loire, Saumur, La Marginale, Domaine des Roches Neuves



Free range pigeon cooked in puff pastry Wellington style, salmis sauce

2014 . Margaux, Château la Galiane



Farmhouse Ossau Iraty ewe's milk cheese, Espelette pepper jelly



The traditional millefeuille, light whipped cream with Madagascar vanilla

Brut Tradition, Loire, Domaine Taille aux Loups



Coffee and delicacies