

HOT AND COLD STARTERS

Langoustine, pan seared with futaba seeds, yuzu emulsion	120 €
Seabream, marinated with salt and pepper, Murex and Criste-marine tomato and radish, juice flavored with green crab	60 €
Caviar, ratte potato wafer, double cream seasoned with capers	120 €
Andignac Duck Foie Gras, confit with sea weed and green Sichuan pepper, chutney of iodized lemon	65 €
The Egg Mystery, whisked egg whites, hay smoked, ashen brioche, button mushroom veloute	55 €

« A moment of pleasure... »

The Oscietre Caviar and its seasonings	30 grams	150 €
The Oscietre Caviar and its seasonings	50 grams	250 €
The Beluga Caviar and its seasonings	30 grams	500 €

FISH

“Reserve” Mediterranean Sea Bass, puffy scales, flambéed with Father Gil’s pastis, carrot and hinterland fennel sifted puree, Taggiasca olives	85 €
Turbot, meuniere, with Marjolaine almonds and cracks Brioche like, “Green Zebra” pulp foamy lemony	100 €
Sand Sole, roasted, caramelized butter jus artichoke with riquette and picholine olives with balsamic	95 €

MEAT

“Daudet’s” Poultry, smoked with olive wood, lacquered wings, thai basil broth, spinach with parmesan cheese, pine nuts, giblets raviole	69 €
Challans Duck, roasted, breast with tonka butter, celeriac and wild blackberries with balsamic cream	72 €
Aveyron Lamb, grilled cutlet, neck in a cumin-flavored pastilla, vierge sauce with coriander, confit shoulder with lemon, hummus in sesame oil	68 €

CHEESES

Selection from our Local Cheesemakers	25 €
--	------

DESSERTS

Coconut, crispy drop, lime-Malibu crumble, coco sorbet	28 €
Fig, roasted in bitter almond butter, soft candies, wild blackberry sorbet	28 €
60 % Oriado Chocolate, crunchy mousse, creamy and chocolate sorbet with sudachi compotee	28 €
Shiso Strawberry, natural, vanilla cream with green shiso, mara des bois sorbet	28 €
“Reserve” Souffle, Grand Marnier, Beaulieu tangerine sorbet	28 €