

## HOT AND COLD STARTERS

<b>Langoustine,</b> pan-seared with futaba seeds, yuzu emulsion	105 €
<b>The Egg Mystery,</b> whisked egg whites, ashen brioche crumbs, delicate truffled veloute and some shavings	70 €
<b>Andignac Duck Foie Gras,</b> confit, roast chestnut bursts, strong Armagnac-flavored jelly, Kampot pepper flavored candy	58 € <i>½ portion</i> 41 €
<b>“Perle de Jade” Oyster,</b> as a tartare, delicate cauliflower mousseline, caviar of Sologne, crispy buckwheat pancake, kaffir lime / seaweed dressing	76 €

### « A moment of pleasure... »

30 grs.	The Baeri Caviar and its seasonings	110 €
30 grs.	The Ossetra Caviar and its seasonings	190 €
30 grs.	The Beluga Caviar and its seasonings	500 €

## FISH

<b>Turbot,</b> meuniere, Jerusalem artichoke boulangere in browned butter, emulsified juice with samphire	<i>½ portion</i>	92 € 64 €
<b>Rock Red Mullet,</b> roast on its skin, zucchini ratatouille and pan-seared squids, olive juice with sepia ink		69 €
<b>Sand Sole,</b> oven-baked, browned in caviar butter, “Bonne Femme” sauce, smoked in hay cauliflower mousseline, vierge sauce from the tops		79 €

## MEAT

<b>“Daudet’s” Poultry,</b> breast smoked with olive wood, basil broth, Swiss chard leaves ravioli with Parmigiano Reggiano, giblets crostini	71 € <i>½ portion</i> 64 €
<b>Aveyron Lamb Shoulder,</b> confit for 7 hours, crispy spicy sausage, provençal hummus, coriander / lemon / olive dressing	72 €
<b>Local Sweetbread,</b> braised, cucumber spaghetti glazed with a tzatziki sauce, spiced-up juice with roast garlic	68 €

## CHEESES

<b>Selection from our Local Cheesemakers</b>	19 €
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## DESSERTS

<b>Saint-Honore,</b> our style, roasted apple with a yuzu caramel, freshened with a Granny Smith sorbet	19 €
<b>“Grand Cru” Chocolate Tart,</b> roast coffee ice cream	21 € <i>½ portion</i> 15 €
<b>“Reserve” Souffle,</b> Grand Marnier, Tahiti vanilla ice-cream	20 €