

HOT AND COLD STARTERS

Langoustine, pan-seared with futaba seeds, yuzu emulsion	105 €
The Egg Mystery, whisked egg whites, ashen brioche crumbs, delicate truffled veloute and some shavings	70 €
Andignac Duck Foie Gras, confit, coffee-flavored jelly with Tonka beans, “Sunny Nice” chutney with Sichuan pepper	58 € <i>½ portion</i> 41 €
Scallop, marinated in cedrat lemon, enhanced by a vichyssoise, grilled leek and vitelotte potato chips	66 €

« 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

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

MEAT

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

CHEESES

Selection from our Local Cheesemakers	19 €
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DESSERTS

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