

II/4, faubourg

*With the desire to offer you the best of bread, our Head Baker,
Matthieu Favier, invites you to share the Living Bread.
100% natural flour made with ancient and exceptional wheat, milled in our
mill, at Le Bristol Paris*

STARTERS

Artichoke soup with pan-seared foie gras, black truffle emulsion 🍷

58 €

Scrambled eggs with lobster, creamy head juice with Cajun spices

62 €

Duck and foie gras pâté in a crust, smoked and marinated beetroot

48 €

Mesclun salad and crisp lettuce hearts, shavings of Parmesan, black truffle dressing

39 €

Sea bream marinated gravlax, carrot juice, coriander and passion vinaigrette 🍷

54 €

Steamed white asparagus, flavoured with sesame seeds and white miso dressing, grated bottarga 🍷

46 €

Agnolotti of green peas and candied lemon, smoked haddock cream and green peas pods foam

52 €



FISH

Pike-perch cooked with “mignonette” pepper, candied spring onions candied with pork foot and “Xérès” vinegar, red wine matelote 🍷
54 €

Fillet of John Dory simply cooked, smoked tarama, potato gnocchi, “beurre blanc” with trout eggs
64 €

Back of cod fish candied with basil oil, violin zucchini and piquillos marmalade, fishbones juice with black olives and chorizo
58 €

Sole from our coast cooked “à la plancha” and baby spinach, virgin olive oil with capers and lemon 🍷
79 €

MEAT

Pigeon and foie gras in a cereal crust, buttered green cabbage with smoked bacon
59 €

Hand-chopped beef tartar flavoured with anchovies, and potato wafers 🍷
46 €

Dish of the day only for lunch
49 €

Beef rib steack cooked “à la plancha”, potatoes mousseline, confit shallots with bone marrow (for 2 people)
170 €

Roasted yellow poultry in two services, darphin potatoes with aromatic herbs
Frisee lettuce with “Xérès” vinegar (for 2 people) 🍷
160 €

Veal sweetbreads and langoustine “vol-au-vent”, green asparagus and morels with yellow vine
86 €



10 YEARS OF STAR

*Vincent Schmit, is delighted to present you
our anniversary menu – 10 years of star,
available for lunch and dinner*

This menu should be chosen as a single menu for everyone



Scrambled eggs with lobster,
creamy head juice with Cajun spices

Artichoke soup with pan-seared foie gras,
black truffle emulsion

Fillet of John Dory simply cooked, smoked tarama, potato gnocchi,
“beurre blanc” with trout eggs

Pigeon and foie gras in a cereal crust,
buttered green cabbage with smoked bacon

“Ciflorette strawberry”

€170 (without beverage)



CHEESES

Fine cheeses from our cellar

25 €

DESSERTS

Green apple sorbet infused with shiso, yogurt emulsion and lemon meringue,
red shiso juice 🍷

27 €

Baba soaked in aged rum, light vanilla cream, candied citrus

27 €

“Ciflorette strawberry”

27 €

"Guanaja" chocolate souffled tart, hazelnut praline,
Bourbon vanilla ice cream

27 €

Our vanilla Bourbon millefeuille, salted butter caramel

27 €

HOT BEVERAGES

Coffee, Tea, Herbal Tea

10 €



VEGETARIAN MENU

Mesclun salad and crisp lettuce hearts, shavings of Parmesan, black truffle dressing

39 €

Artichoke soup, black truffle emulsion 🍄

52 €

Steamed white asparagus, flavoured with sesame seeds and white miso dressing 🍄

49 €



100% Vegan 🌱

Gluten Free 🍷



OUR PRODUCTS

*Menu elaborated by our chef Vincent Schmit,
with the desire to offer you the best products to share dishes with unique
flavors*



Christophe Latour's organic vegetables in Lot-et-Garonne

Parmesan cheese from the Parma Mountains DOP imported by Franco Gulli

Claude Raffin's sole fish in Saint-Gilles-Croix-de-Vie

Yellow poultry from the Landes by the "Dumas" House, from the Périgord Noir

Shoulder of lamb from Label Rouge in Lozère

Veal from JA Gastronomie

Beef for the tartare from Boucheries Nivernaises

Pigeon from the Orléanais and the Gatinais

Black truffle from Le Monde de la Truffe

Butter from the Bourg Groux farm by Maison Viard Père & Fils

Ancient wheat from Roland Feuillas in Cucugnan

*Our home-made dishes are elaborated from raw products
Our meat is from France, Ireland and Germany*

*We have at your disposal a list of allergens present in our dishes
as well as a menu of dishes for gluten-free, vegetarian or vegan diets*



II4, faubourg 1,

Open Monday to Friday
from 12:00 p.m. to 2:00 p.m.
and
from 7:00 p.m. to 10:00 p.m.

Open Saturday and Sunday
from 7:00 p.m. to 10:00 p.m.