

TRIBUTE TO OUR TERROIR

« There is no cooking without the finest products.

I carefully choose all my products from the best French producers and farmers to provide you with the highest gastronomic experience.

Butter or salt, meat or fresh herbs, in my opinion each product is fundamental when creating a great dish, which will strike a true and unforgettable emotion.

I choose farmers, fishermen, breeders, who respect nature's cycle and seasons and take great care in supplying us products of high nutritional and gustatory quality.

Together we share a necessary awareness of the respect of soils, seas and forests, and of the preservation of our Earth and Oceans.

We take the unique essence out of these products to reveal all their particularities and strengths through fantastic combinations.

I want to thank among others
Monsieur Claude Raffin from Saint-Gilles-Croix-de-Vie,
who gives us every day the best sea products;
Le Comptoir des Producteurs and Monsieur Christophe Latour in Lot-et-Garonne
who present us the most beautiful fruit and vegetables of the country;
La Gayote farm, who breeds with respect and great care our poultry from Bresse;
Marie-Anne Cantin and Bernard Anthony, Master cheesemakers and ripeners,
for their exceptional cheeses,
along with Monsieur Roland Feuillas, who hands us his old wheat seeds,
amazing raw material for our living bread, baked here in our own mill,
and served every day at our table.

Committed chefs and producers alike, we build today's and tomorrow's cuisine,
high gastronomy aware of our world's stakes,
in harmony with our time, while looking towards the future. »

Eric Frechon

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CAVIAR FROM SOLOGNE

« ratte » potatoes mousseline smoked with haddock,
buckwheat crisp with a slightly sour dressing.

LARGE LANGOUSTINES

lightly cooked with lemon-thyme, « onion-mango » condiment,
broth of the claws with citrus fruit and coriander.

LEEK FROM « ILE DE FRANCE »

grilled, seaweed butter,
tartar of “Perle Blanche” oysters, spring onions and lemon.

STUFFED MACARONI

with black truffle, artichoke and duck foie gras,
gratinated with mature Parmesan cheese.

SEA SCALLOPS

potatoes gnocchi with white truffle from Alba,
watercress juice with brown butter.

BRESSE FARM HEN POACHED IN A BLADDER (2 persons)

hen breast with yellow wine, crayfishes, sweets of giblets and black truffle,
legs cooked in a broth of black truffle, leek and potatoes.

LEMON FROM MENTON

frosted with Limoncello,
with pear and preserved lemon.

COCOA BEANS « GUATEMALAN ORIGIN »

cocoa nibs nuggets caramelized with sea salt,
smoked milk foam with vanilla, cocoa nibs ice cream.

380 €

In order to provide you with a seamless experience, we kindly inform you that our 20th Anniversary Menu must be ordered at the latest at 1:30 pm for lunch and at 9:00 pm for dinner.