

## FIRST COURSE

LEEK FROM « ILE DE FRANCE »   
grilled, seaweed butter,  
tartar of « Perle Blanche » oysters, spring onions and lemon. 82 €

« CANDELE » MACARONI   
with black truffle, artichoke and duck foie gras,  
gratinated with mature Parmesan cheese, black truffle juice. 92 €

CAVIAR FROM SOLOGNE   
« ratte » potatoes mousseline smoked with haddock,  
buckwheat crisp with a slightly sour dressing. 125 €

LARGE LANGOUSTINES   
lightly cooked with lemon-thyme, « onion-mango » condiment,  
broth of the claws with citrus fruit and coriander. 110 €

WHITE TRUFFLE FROM ITALIAN PIEDMONT  
our tartuffon ravioli, mushroom broth,  
rocket juice and Parmesan cheese. 190 €

# FISH

## BLUE LOBSTER

squid roasted with salted butter, puffed spelt,  
candied eggplant with couscous broth, lobster coral vinaigrette. 120 €

## WILD TURBOT

red Kampot pepper roasted,  
kohlrabi candied with bone marrow and oysters, cooking juice. 89 €

## SEA SCALLOPS

"à la plancha", potato gnocchi  
with white truffle from Alba, watercress juice. 180 €

## WILD SOLE

cooked with lemon-thyme and smoked eel,  
capers foam and clams juice, young spinach sprouts. 92 €

## LINE CAUGHT SEABASS

roasted spelt and buckwheat crust, cooked with charcoal,  
oxalis salad, sorrel cooked with vegetable oil. 85 €

# MEAT

## VEAL SWEETBREAD

colonnata bacon and tartuffon,  
roasted celeriac and taro, roasted coffee gravy. 95 €

## BRESSE FARM HEN POACHED IN A BLADDER (2 personnes)

hen breast with yellow wine, crayfishes, sweets of giblets and girolle mushrooms,  
legs cooked in a broth of leeks, potatoes and black truffles. 290 €

## VENISON FROM ALSACE

roasted with burn cinnamon stick,  
salsify with cocoa pod and mushrooms flavour, « Grand Veneur » sauce. 110 €

## YOUNG PIGEON (2 personnes)

roast and glazed, legs and giblets kefta,  
burned cabbage flavoured with ginger, cooking juice flambéed with whisky. 160 €

## OUR ROYAL STYLE HARE

stuffed with duck foie gras and black truffle,  
jerusalem artichoke ravioli, celeriac and chestnuts with horseradish. 135 €

# 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 for 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*



#### 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.

#### « CANDELE » MACARONI

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

#### SEA SCALLOPS

“à la plancha”, potato gnocchi  
with white truffle from Alba, watercress juice.

#### BRESSE FARM HEN POACHED IN A BLADDER

hen breast with yellow wine, crayfishes, sweets of giblets and girolle mushrooms,  
legs cooked in a broth of leeks, potatoes and black truffles.

#### FINE CHEESES FROM OUR CELLAR

#### LEMON FROM MENTON

squeezed into juice with lemonade frosted with nitrogen,  
flavoured with pear and lemon-thyme

#### CHOCOLATE FROM CUBA

Cocoa sorbet, puffed cocoa nib,  
crispy and creamy chocolate, candied saffron threads.

FINE CHEESES FROM OUR CELLAR 32 €

## DESSERTS

« RED IAPAR FROM BRAZIL » COFFEE  
infused with liquorice, crispy tabacco leaves,  
roasted pecan nuts. 34 €

WILLIAMS PEAR  
"gwell" fermented milk,  
pear sorbet flavoured with brandy and blackcurrant juice. 36 €

HAZELNUTS FROM ITALIAN PIEDMONT  
caramelised praline, hazelnuts ice cream and foam,  
refresh with ginger and lime jelly. 35 €

LEMON FROM MENTON   
squeezed into juice with lemonade frosted with nitrogen,  
flavoured with pear and lemon-thyme. 35 €

CHOCOLATE FROM CUBA  
cocoa sorbet, puffed cocoa nib,  
crispy and creamy chocolate, candied saffron threads. 38 €

