

FIRST COURSE

« MONARCH » CELERIAC AND BLACK TRUFFLE

cooked in a pot, served with a spoon,
roasted hazelnuts and grated Beaufort cheese, butter sauce with black truffle. 130 €

LEEK

grilled, seaweed butter,
tartar of « Perle Blanche » oysters, spring onions and lemon. 92 €

« CANDELE » MACARONI

with black truffle, artichoke and duck foie gras,
gratinated with mature Parmesan cheese, black truffle juice. 115 €

CAVIAR FROM SOLOGNE

« ratte » potatoes mousseline smoked with haddock,
buckwheat crisp with a slightly sour dressing. 155 €

LARGE LANGOUSTINES

lightly cooked with lemon-thyme, « onion-mango » condiment,
broth of the claws with citrus fruit and coriander. 135 €

FISH

BLUE LOBSTER

cooked with charcoal, glazed with meat gravy,
confit of onion and tomato with 10 spices, puffed spelt. 145 €

WILD SOLE

cooked in a "meunière" style with roasted buckwheat seeds,
spring onions stewed with black truffle, juice of the caramelized bones. 130 €

SEA SCALLOPS

cooked with black truffle butter,
mushrooms broth infused with vegetal moss. 120 €

WILD TURBOT

roasted with beef marrow and Kampot pepper,
salsify and chestnuts steamed with cream, poultry gravy. 130 €

MEAT

VEAL SWEETBREAD

roasted with vanilla and brown butter,
steamed cauliflower semolina and heart, veal gravy. 115 €

BRESSE FARM HEN POACHED IN A BLADDER (2 people)

hen breast cooked with yellow wine, crayfishes, giblets candies and black truffle.
Roasted legs, mesclun salad and herbs with black truffle. 340 €

BLACK TRUFFLE FROM PERIGORD

cooked in a salted crust with undergrowth scents,
mouseline of Jerusalem artichoke, truffle cooking juice. 230 €

YOUNG PIGEON

roast and glazed, legs and giblets kefta,
burned cabbage flavored with ginger, cooking juice flambéed with whisky. 98 €

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

*Eric Frechon
has selected for you ...*

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Roasted legs, mesclun salad and herbs with black truffle.

FINE CHEESES FROM OUR CELLAR

VANILLA FROM MADAGASCAR

crispy vanilla bundle, vanilla cream,
minute maid ice cream with roasted vanilla.

CHOCOLATE FROM EQUATOR

chocolate shortbread, cocoa nib praline,
hot chocolate espuma, chicory ice cream.

420 €

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FINE CHEESES FROM OUR CELLAR 39 €

DESSERTS

VANILLA FROM MADAGASCAR

crispy vanilla bundle, vanilla cream,
minute maid ice cream with roasted vanilla. 53 €

HAZELNUTS FROM "PIEMONT"

caramelised praline, hazelnuts ice cream and foam,
refresh with ginger and lime jelly. 45 €

COCONUT

creamy coconut milk and grilled coconut,
"Mojito" sorbet infused with fresh mint. 39 €

CHOCOLATE FROM EQUATOR

chocolate shortbread, cocoa nib praline,
hot chocolate espuma, chicory ice cream. 46 €

CHESTNUT FROM AUBENAS

refreshed with old rum ice cream,
clementine confit, puffed meringue with walnuts. 45 €

