

# FIRST COURSE

## MORELS AND GREEN ASPARAGUS

cooked in a pot,  
parmesan crumble, morels' spread, light yellow wine sabayon. 125 €

## LEEK

grilled, seaweed butter,  
tartar of « Perle Blanche » oysters, spring onions and lemon. 95 €

## « 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. 160 €

## 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 €

## SAND SOLE

cooked with lemon-thyme and smoked eel,  
capers foam and brown butter emulsion, baby spinach. 120 €

## LINE-CAUGHT WHITING FISH FROM SAINT-GILLES-CROIX-DE-VIE

in a crust of bread with almonds,  
« New-Zealand » spinach and olive oil flavored with curry and pequillos pepper. 85 €

## ADOUR SALMON

cooked at low temperature, Tandoori spices powder,  
fennel and cucumber with mint oil and rice vinegar. 110 €

# MEAT

## VEAL SWEETBREAD

picked with anchovy, pan fried in a seaweed butter,  
lettuce juice, cockles, razor shell and salicornia. 125 €

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

hen breast cooked with yellow wine, royal giblets, green asparagus and morels.  
Roasted legs, mesclun salad and herbs, vinaigrette with black truffle. 360 €

## LAMB FROM ALPILLES

lamb carpaccio and eggplant smoked in olive oil.  
Roasted saddle of lamb, bulgur curd, "black garlic and olives" condiment. 120 €

## YOUNG PIGEON

roast and glazed, legs and giblets kefta,  
burned cabbage flavored with ginger, cooking juice flambéed with whisky. 110 €

# 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 ...*

LARGE LANGOUSTINES

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broth of the claws with citrus fruit and coriander.

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with black truffle, artichoke and duck foie gras,  
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roast and glazed, legs and giblets kefta,  
burned cabbage flavored with ginger, cooking juice flambéed with whisky.

FINE CHEESES FROM OUR CELLAR

RETURN FROM PICKING

wild strawberries and strawberries confit,  
infused sorbet with leaves of agastache, cottage cheese foam.

CHOCOLATE FROM EQUATOR

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

440 €

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FINE CHEESES FROM OUR CELLAR 39 €

## DESSERTS

### VANILLA FROM MADAGASCAR

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

### RETURN FROM PICKING

wild strawberries and strawberries confit,  
infused sorbet with leaves of agastache, cottage cheese foam. 49 €

### RHUBARB "RED CHAMPAGNE"

cooked in a sugar crust, flavored with shizo,  
rhubarb compote and its sorbet. 43 €

### CHOCOLATE FROM EQUATOR

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

### COFFEE FROM BRAZIL "IAPAR RED"

caramelized tobacco leaf, iced parfait infused with licorice,  
coffee jelly flavoured with aged rum, pecan nuts. 45 €

