

EPIASURE



EPICURE

F I R S T C O U R S E



LEEK FROM « ILE DE FRANCE »

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

95 €

ARTICHOKE FROM PROVENCE

roasted with smashed anchovies, pink garlic crisps, leaves with walnut oil and roasted hazelnuts.

79 €

LARGE LANGOUSTINES

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

135 €

« 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 €

EPICURE

F I S H



BLUE LOBSTER

roasted with charcoal, glazed with a meat gravy,
onion and tomato confit seasoned with 10 spices, puffed spelt.

145 €

SAND SOLE

cooked “meunière” with salted butter, chanterelles mushrooms,
sauteed spinach sprouts, caramelised fish bones juice.

130 €

SEA SCALLOPS

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

180 €

SALMON FROM SCOTLAND

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

130 €

All our fish come from wild fisheries

EPICURE

M E A T



OUR HARE “ A LA ROYALE ”

garnished with duck foie gras and black truffle,
Jerusalem artichoke ravioli, celeriac and chestnuts with horseradish.

135 €

BRESSE FARM HEN POACHED IN A BLADDER (2 PEOPLE)

hen breast cooked with yellow wine, royal giblets candies, chanterelles
mushrooms and crayfishes, Roasted legs, mesclun salad with garden herbs.

360 €

VENISON FROM ALSACE

roasted with burnt cinnamon and juniper wood,
salsify with cocoa nib and mushrooms, “ Grand Veneur ” sauce.

110 €

YOUNG PIGEON

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

110 €

All our meat is of French origin

EPICURE

T R I B U T E T O O U R T E R R O I R

« 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
a choix pour vous...

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 cooked with yellow wine, royal giblets candies, chanterelles
mushrooms and crayfishes, Roasted legs, mesclun salad with garden
herbs.

FINE CHEESES FROM OUR CELLAR

COCONUT

creamy coconut milk and grilled coconut,
“ Mojito ” sorbet infused with fresh mint.

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CHOCOLATE FROM EQUADOR

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

440 €



EPICURE

FINE CHEESES FROM OUR CELLAR

39 €

D E S S E R T S

VANILLA FROM MADAGASCAR

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

53 €

COCONUT

creamy coconut milk and grilled coconut,
“ Mojito ” sorbet infused with fresh mint.

44 €

CHESTNUT FROM AUBENAS

refreshed with old rum ice cream,
candied Corsican clementine, walnut flavoured puffed meringue.

45 €

CHOCOLATE FROM EQUADOR

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

46 €

HAZELNUTS FROM “PIEMONT”

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

45 €