
S I G N A T U R E
M E N U

Destructed artichoke

Pineau des Charentes crémeux,
sabayon with miso vinegar



Bourbonnais poultry

cooked on the breast and poached in hay,
celeriac, vegetal jus



**Selection of cheese from
“Le temps d’un fromage”**

Additional charge : €18



An exploration of apricot

confit and marinated, meadowsweet cream
Joconde sponge cake, apricot sorbet

Menu in 3 courses: €80

For the harmony of the experience, this
menu is served to the entire table

Wine pairing: €45

By our sommelier Swann Laporte

An introduction to regional flavors
through three menus created by
Mathis Debize and Charly Marc

D É G U S T A T I O N
M E N U

The perfect egg

broccoli tabbouleh with smoked sturgeon
sabayon with Sturia caviar



Catch of the day

sea lettuce, a medley of zucchini, bonito praliné,
marjoram sauce



Barbarie duck

grilled, carrot confit in ginger oil, citrus pickles and
spinach, jus with mild spices



**Selection of cheese from
“Le temps d’un fromage”**

Additional charge : €18



Chocolate contrast

chocolate emulsion, miso caramel, yuzu gel,
gavotte tuile, vanilla ice cream

Menu in 4 courses: €110

For the harmony of the experience, this
menu is served to the entire table

Wine pairing: €65

By our sommelier Swann Laporte



les **FOUDRES**
RESTAURANT GASTRONOMIQUE



P R E S T I G E
M E N U

Deconstructed artichoke

Pineau des Charentes crémeux,
sabayon with miso vinegar



Trout from Gensac la Pallue

gravlax, watercress coulis, touch of horseradish
saké cream



Langoustine raviole

celeriac and seaweed compote, wild garlic
creamy jus



Blue Lobster from brittany

camomile butter confit, tempura prawns, turnip,
daikon radish and peaches, bisque with chicken jus



Beef fillet from Limousin

roasted, potato and sea lettuce roll, crispy shallots,
beef jus



**Selection of cheese from
"Le temps d'un fromage"**

Additional charge: €18



"Arlette"

barley gavotte, brunoise and a emulsion of strawberry
streusel, herbs sorbet

Menu in 6 courses: €160
For the harmony of the experience, this
menu is served to the entire table

Wine pairing: €95
By our sommelier Swann Laporte

VAT and service charge included