

S I G N A T U R E

Oysters from the Oléron island and sturgeon from Gensac la Pallue

tempura and gravlax, with chia caviar
and saké beurre blanc



Lamb two ways

Poitou potatoes and goat's cheese, butternut,
seasonal mushrooms, with Timut pepper sauce



Selection of cheese "Le temps d'un fromage"

Additional charge: €18



An exploration of fig

roasted and marinated, meadowsweet cream
Joconde sponge cake, fig sorbet

€80,00

To preserve the harmony of the experience,
the menu is served to the entire table

Wine pairing: €45,00

*As the Chef works exclusively with seasonal produce,
this menu is subject to change*



VAT and service charge included

D É G U S T A T I O N

Foie gras from Manicot Farm

with Pineau des Charentes,
textured pear



Trout from Gensac la Pallue

butter-glazed carrots, served in various ways
Lemon thyme sauce



Barbarie duck

ravioli made from chicken thigh and foie gras,
tender fennel, brown jus with mild spices



Selection of cheese "Le temps d'un fromage"

Additional charge: €18



Chocolate contrast

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

€110,00

To preserve the harmony of the experience,
the menu is served to the entire table

Wine pairing: €65,00

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VAT and service charge included

P R E S T I G E

Foie gras from Manicot Farm
with Pineau des Charentes, textured pear



The perfect egg and truffle
seasonal truffles served in two courses,
Bayonne ham, truffle sabayon



Scallops from the coast
pearly, daikon radish and crab ravioli, green apple and
pomegranate, with a Charente saffron sauce



Blue Lobster
Butter-braised, tender salsify,
bisque sauce



Wagyu beef
confit and crispy shallots,
emulsion of potato, meat jus



Selection of chesse
"Le temps d'un fromage"

Additional charge: €18



"Arlette"
barley gavotte, brunoise and a cloud of
strawberries, herbal sorbet

€160,00

To preserve the harmony of the experience,
the menu is served to the entire table

Wine pairing: €95,00

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