

SOUS LA PIERRE CHARGÉE DE MÉMOIRE LE PRODUIT RÉVÈLE SA JUSTESSE.

Nature

An ode to nature in eight sequences, conceived as a return to what truly matters.

A tribute to the land, the seasons, and the artisans who cultivate them.

Through a cuisine of precision and restraint, each ingredient reveals the depth, purity, and elegance of its origin.

180€

wine pairing 120€

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Parcellaires

Inspired by the mosaic of subplots that surrounds us, this eight-course menu explores the nuances of seasonality through exceptional products.

Each plate reflects a sense of place, where craftsmanship, finesse, and balance allow every ingredient to express its singular character.

195€

wine pairing 120€

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Expression

Ten courses that embody the identity of Le VIII and the vision of the chef.

A contemporary interpretation of French gastronomy, where technique serves emotion and the finest ingredients are elevated with elegance, creativity, and precision.

230€

(served for the whole table)

wine pairing 160€

All wines by the glass are served in 6cl.

VIN

TOMATOES FROM JARDIN DES DUCS

kalamata olives
& buffalo burrata

62 €

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BEAUCE ONION

rich jus
& soubise with Madagascar pepper

62 €

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SUMMER MUSHROOM RAVIOLE

mushroom extraction
& coffee rub

62 €

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OSCIETRA CAVIAR FROM MAISON GOURMET HOUSE

creamy spinach
& smoked vinaigrette

190 €

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FARM-RAISED VEAL SWEETBREADS

potato & vitello tonnato

85 €

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CHAROLLES BEEF

brocoletti & braised chuck

85 €

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BRITTANY LOBSTER

tarragon & oyster-cut chicken

98 €

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LINE-CAUGHT TURBOT

zucchinis & shellfish jus

92 €

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Net prices in euros, service included.

Cheques are not accepted.

Origin of our meats: France.

The list of allergens is available at reception.

24-MONTH AGED COMTÉ

Maison Hess

28 €

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ABBAYE DE CÎTEAUX

blackberry & indulgent cream

28 €

A sweet universe imagined by our Pastry Chef, Rémi Guérin.

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IVORY COAST CHOCOLATE

sea fennel from Jean-Marie Pédrón & lemon

28 €

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RHUBARB FROM MAISON VERMÈS

shiso & yoghurt

28 €

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STRAWBERRY CYRIL PREYBET

candied chilli & smoky notes

28 €