

Spring is here...

Memories are shaking up,

Ravioli inspired by childhood 52 €
Morels and wild garlic

Beef as my father has loved it 72 €
Caviar and sea potatoes

Come together with vegetable and herbaceous notes,

Pink oyster N°0 from Florent Tarbouriech 48 €
Vegetables and shoots from Jean-Luc Raillon

Roques Hautes asparagus "green linden" 45 €
Black lemon sabayon

Flame grilled mackerel, pink radish 42 €
Green snow

While the sea is showing her nature.

Red mullet with Sarawak Pepper 56 €
Shitake

Roasted monkfish, rock fish juices 52 €
Stuffed Conchiglioni

John Dory, balsamique jus 68 €
Turnip

The iodine submerges our pasture,

Roasted sweetbread, grapefruit peel 78 €
Squid

Milk fed lamb “Surf & Turf” 68 €
Spring vegetables

It's time for sharing.

Cour d'Armoise guinea fowl with snails (prepared for 2 persons) 135 €
Braised lettuce

Ours terroirs and a bit further...

Cheeses selection 24 €
Matured by les Frères Marchands

The Stichelton! 16 €

Sweetness and treat...

Arlequin Soufflé 24 €
Cascarra

Chocolate Medley 21 €
« Verde di Bronte » pistachio

Exotic fruits and local herbs 21 €
In 3 courses

The “Domaine de Chantilly” Honey 21 €
Grapefruit

Saison

Roques Hautes asparagus "green linden"

OU

Flame grilled mackerel, pink radish

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Roasted peking monkfish, rock fish juices

OU

Milk fed lamb "Surf & Turf"

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Chocolate Medley

OU

The "Domaine de Chantilly" Honey

95 €

Identité

(Served for the entire table, until 1.30pm at lunch and 9.30pm at dinner)

Pink oyster N°0 from Florent Tarbouriech

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Red mullet with Sarawak Pepper

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Cour d'Armoise guinea fowl with snails

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Arlequin Soufflé

125 €

Quintessence

(Served for the entire table, until 1.30pm at lunch and 9.30pm at dinner)

Roques Hautes asparagus "green linden"

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Pink oyster N°0 from Florent Tarbouriech

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Ravioli of my childhood

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Beef as my father has loved it

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Red mullet with Sarawak Pepper

OU

Roasted sweetbreads, grapefruit peel

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The Stichelton !

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Exotic fruits and local herbs

175 €

Net prices and service included

My food is only the continuity of passionate people.

Florent Tabouriech

Marseillan (34)

Alexandre Polmard

Saint Mibiel (55)

Jean-Luc Raillon

Saint-Vincent-la-Commanderie (26)

Sylvain Erhardt

Senas (13)

Gilles Jégo

Etel (56)

Renaud Sigrist

Trinité sur Mer (56)

Pascal Cosnet

Coulans-sur-Gée (72)

Les Frères Marchand

Nancy (54)

Frédéric Lalos

Paris (75)

Rhuaridh Buchanans

Londres (GB)

Hippolyte Courty

Paris (75)

Executif Chef – Clément Leroy

All our meat and fish come from the European Union

Net prices and service included