

The Starters...

<i>Beetroot colors, red cow Parmigiano</i>	<i>37 €</i>
<i>Pink oyster N°0 from Florent Tarbouriech pot-au-feu style</i>	<i>43 €</i>
<i>Foie gras from “Les Landes” cooked with green curry</i>	<i>48 €</i>
<i>Ravioli of my childhood, poultry veloute with black truffle</i>	<i>52 €</i>
<i>Beef as my father has loved it, caviar and sea potato</i>	<i>68 €</i>

The Fish...

<i>Red mullet “petit bateau” with Sarawak pepper</i> <i>Wild mushroom</i>	<i>56 €</i>
<i>Roasted Brittany scallops, coffee and Marsala</i> <i>Salsify</i>	<i>58 €</i>
<i>Wild sea bass, celeriac and truffle</i> <i>Lamb’s lettuce</i>	<i>74 €</i>

The Meat...

<i>Veal sweetbread roasted with black truffle</i> <i>Squids</i>	<i>78 €</i>
<i>Farm Hen from La Cour d’Armoise with snails, hyssop juice</i> <i>Braised lettuce</i>	<i>62 €</i>
<i>Venison matured with whisky, iodized Béarnaise sauce</i> <i>Pissaladière potato</i>	<i>64 €</i>
<i>Milk-fed lamb roasted with citrus fruits, confit juice</i> <i>In two courses</i>	<i>68 €</i>

Net prices and service included

Menu “Découverte”

Beetroot colors, red cow Parmigiano

OR

Foie gras from “Les Landes” cooked with green curry

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Roasted Brittany scallops, coffee and Marsala

OR

Milk-fed lamb roasted with citrus fruits, confit juice

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Chocolates Grands Crus

OR

Farm honey refreshed with grapefruit

95 €

Menu “Signature”

Pink oyster N°0 from Florent Tarbouriech pot-au-feu style

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Red mullet “petit bateau” with Sarawak pepper

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Farm Hen from La Cour d’Armoise with snails, hyssop juice

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Farm honey refreshed with grapefruit

125 €

Menu “Dégustation”

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

Beetroot colors, red cow Parmigiano

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Ravioli of my childhood, poultry veloute with black truffle

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Pink oyster N°0 from Florent Tarbouriech pot-au-feu style

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Red mullet “petit bateau” with Sarawak pepper

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Veal sweetbread roasted with black truffle

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Selection of matured cheeses

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Exotic fruits and local herbs

175 €

Executif Chef – Clément Leroy

All our meat and fish come from the European Union

Net prices and service included

La Table du Connétable

Selection of matured cheeses

24 €

Desserts...

21 €

Chestnut and Granny Smith apple

Like a soufflé tart

Chocolates Grands Crus

Hazelnut

Exotic fruits and local herbs

In 3 courses

Farm honey refreshed with grapefruit

Sweet potato

By the glass dessert wines selection

Sauternes, Château Suduiraut

« Castelnau de Suduiraut » 2006

15€

Alsace Gewurztraminer, Maison Trimbach

« Vendange Tardive »

18€

Jurançon, Domaine de Souch

« Cuvée de Marie Kattalin »

20€