

Great Escape

120 euros

Wine pairing (5 glasses of wine): 110€ / Grand Selection 220€

Autumn garden,
The best of our vegetables,
Herbs and flowers of the moment



Line-caught porgy, marinated and just warm,
Carrots with lemongrass,
Intense fish jus

Pearly whiting with brown butter,
Stuffed cabbage leaf,
Cockles, yuzu from Gironde

Yellow farm hen in “cocotte”,
Porcini mushroom gnocchi,
Herb salad



Raspberries from the market,
In the spirit of a “barquette”,
Garden verbena pesto

Prices including taxes, service included.
The restaurant and its suppliers guarantee the French origin of the beef meat.

This menu is given as an example.

ASCENT

165 euros

Set menu served for all guests, only in the evening and on Saturday for lunch.

Wine pairing (6 glasses of wine): 135€ / Grand Selection 260€



Flamed-seared scallop,
Turnip ravioli,
Warm basil vinaigrette

Squid tagliatelle,
Stuffed candied tomato and tomato soup,
Cuttlefish ink jus

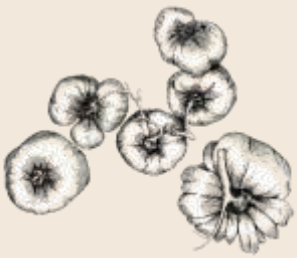
Candied red kuri squash from Saint Sulpice,
Herb bouquet,
Marigold flower jus and finger lime



Line-caught bass,
Spring leek with seaweed vinaigrette,
Red butter

Veal in “feuille à feuille” larded with herbs,
Pressed eggplant with sage,
Lemon “consommé”

Between meadow and orchard



Ear of wheat,
Blond chocolate and toasted bread,
Puffed wheat of our childhood and saffron notes

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