	À la carte	Menu
STARTERS		
Semi-Cured Foie Gras Tuna Belly • Jerusalem Artichoke • Buckwheat Soufflé	27	
Grilled Mackerel Pistachio Pesto • Citrus • Sardinian Fregola	25	
Caviar « Sturia IGP d'Aquitaine » France • Aquitaine • 50 g	110	+65
Raw and Cooked Mushrooms Confit Egg Yolk • Button Mushroom Tuile • Porcini Ice Cream	21	
MAIN COURSES		
Chickpea Gnocchi Aged Gouda • Tomato Sorbet • Fig Leaf Pistou	28	
Aged Monkfish on the Bone Gnocchi • Sea Urchin Emulsion • Tomato Sorbet	42	
Seared Scallops Saffron Potatoes • Salicornia • Lemon Sauce	42	
Brittany Lobster Butternut Squash Ravioli • Wagyu Cecina • Dashi Broth	82	+35
Pigeon Pithiviers Foie Gras • Carrot Top Pickles • Yellow Chartreuse Sabayon	45	
Venison Tenderloin Beetroot • Sake Sauce • Black Sesame Condiment	45	
Aged, Seared, and Braised Beef Tenderloin Celeriac • Chestnuts • Quince	48	
DESSERTS		
Mature Cheese Selection Chutney • Jam • Homemade Crackers	18	
Andoa 70% Chocolate Cream Butternut • Bergamot • Roasted Milk Ice Cream	17	
Candied Conference Pear Almond Shortbread • Celery Stalks • Pear Sorbet	17	

From 15 October to 03 December 2026

MENU À LA CARTE

69 €

Starter, Main Course, Dessert

Fridays & Saturdays 79 €

Additional Main Course 30 €

From 30 October 2026

IN THE HEART OF EXCEPTIONAL SOMMELLERIE

179 €

A four-course dinner by François JAGUT, elevated by a selection of fine wines chosen by sommeliers Dominique RIZZI, Francesco DI NOLA and Guillaume GRABISCH

Semi-Cured Foie Gras
Clos du Paradis
Château Pauqué Abi Duhr

•

Seared Scallops
Monte Grande Graziano Prà

•

Aged, Seared, and Braised Beef Tenderloin
Improbable Château du Cèdre

•

Candied Conference Pear
Cidre de Sureau Ramborn

Opening hours
Thursday to Monday
7:00 p.m. – 11:00 p.m.
Sunday
12:00 p.m. – 2:00 p.m.
&
7:00 p.m. – 11:00 p.m.

Prix nets en €, service compris. - Les produits des menus peuvent changer. Le chef sera heureux de vous proposer des plats aux couleurs de la saison.
Une liste des allergènes est à votre disposition.