



Heritage Menu

Mussels

Sea lettuce, Pineau des Charentes, smoked marinière

Oyster

Pork « crépinette », samphire, savory

Turbot

Wild mushrooms, sheep cheese foam, fish bone jus

Guinea fowl

Stuffed zucchini flower, garlic toast, giblets with cognac

Aged beef

Shallots, Heirloom sucrine, Bordelaise sauce

Vanilla

Hazelnuts, light cream, canelé sauce

Chocolate

Buckwheat, vine shoots, aged balsamic

Heritage Menu en 7 courses 225€

Origins Menu en 5 courses 195€
(Choice of meat and dessert)

Wine Pairings

Heritage 190€

Origines 110€

This menu is served for the whole table. Last order at 9:15 p.m.