

Ribaudière Menu 85€

Only served for the entire table

Appetizer

Starters

Veal sweetbreads glazed with meat stock and buckwheat pop

Or

Pan-fried "foie gras" from the Brilloux farm with bell peppers and tomatoes 

Patience

Crispy sardines in a jacket with Kasnodar caviar 

Main Courses

Half a Blue lobster with Kamado, Albenga courgette and Espelette chilli 

Or

Tasting of Limousin beef fillet 



Cheeses

Selection from the cheese trolley

or

Mothais from Deux-Sèvres in espuma 🍷

or

Maison Taillefer's fresh goats' cheese 🍷

Pre-dessert

Raspberry tomato, refreshed with arugula 🍷

Desserts

Mr Martin's strawberry tartlet 🍷

or

Apple and dill Vacherin with dried lemon

or

Melon, orange and basil Calisson 🍷

or

Lemon Chocolate Popsicle

or

Peach raspberry 🍷

or

Apricot, rosemary, fennel

The lists of allergens and the traceability of our products are available on demand

FOB French origin beef: born, raised & slaughtered in France

🍷 *Dish prepared with regional produce*

