










Summer Aubade

Starters

- Crispy sardine, piperade with smoked pimiento, bouillabaisse stock* 15.00 € 
- Mozzarella di buffala tomato with lavender and basil from Mrs Morisot* 17.00 € 
- Talbat trout ceviche with black lemon and Espelette chilli courgette caviar* 15.00 € 
- Tuna crudite, Magnat oysters, seasoned bell peppers* 32.00 € 
- Prawns with Kamado, matured Serrano ham and Charente melon* 40.00 €
- Pan-fried "foie gras" from the Brilloux farm with bell peppers and tomatoes* 35.00 € 

Fish



- Seabream, fine ratatouille, chickpea saladine, green juice* 26 € 
- Seared Red tuna with traditional tomatoes from Jacky Mercier* 30.00 € 
- Estuary Croaker, roasted Albenga courgette, fresh herb emulsion* 39.00 € 
- Blue lobster with Kamado, Albenga courgette and Espelette chilli* 90.00 € 

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


 *Dish prepared with regional produce*



Meat

- Pork loin with Pondicherry pepper and smoked potato milk 28.00 € 
- Iberian Angus beef strips, new potatoes, anchovy bell peppers 38.00 € 
- Filet of Poitou lamb, Kareena aubergine tataki 36.00 €
- Veal sweetbreads glazed with meat stock and buckwheat pop 35.00 €
- Tasting of Limousin beef fillet 55.00 €

Salade and cheese

- Nomadic delights from the garden 9.00 €
- Selection from the cheese trolley 14.00 €
- Mothais on leaf in espuma 12.00 € 
- Maison Taillefer's fresh goats' cheese 12.00 €

Desserts

- Mr Martin's strawberry tartlet 16.00 € 
- Apple and dill Vacherin with dried lemon 17.00 €
- Melon, orange and basil Calisson 15.00 € 
- Lemon Chocolate Popsicle 16.00 €
- Peach raspberry 16.00 € 
- Apricot, rosemary, fennel 15.00 €

*All our dishes are prepared with fresh produce, and availability depends on the market.
Some preparations and cooking may require a longer wait.*

