

SEASONAL MENU

Christophe Dufossé, eagerly follows his inspiration that he finds in ever changing moment, he invites you on this culinary journey that follows the seasons...

This is a perfect way to discover his culinary style that showcases the best ingredients from the Market.

"the portions are adapted to the size of the menu"

4 course Menu

120 €, excluding beverages

6 course Menu

170 €, excluding beverages

8 course Menu

200 €, excluding beverages

STURIA CAVIAR service

Aquitaine's Caviar made in France

Selection « VINTAGE »

380 € - 100gr (box)

190 € - 50gr (box)

Served with blinis and lemon crème fraîche

What I crave at the moment...Let's awaken your palate...My winter casseroles.

Chestnut flower, Bruccio de Corse AOP Cappuccino

Duck Foie gras terrine, Winter Camus Artichoke, Melanosporum truffle

Blue Lobster citrus ravioli, tarragon, Pas de Calais's Safran

Scallop from our coast,

Carpaccio, Veal leg revised ravigote

Crunchy Brussels sprouts petals, black radish, fresh truffle

French Turbot,

Seared with salted butter, Thai style broth

Celeriac Tagliatelle with fresh coriander

Parsnip, forgotten vegetables

In plant texture...

Pheasant hen known as "Wild hen"

Seared breast, acidic jus reduction

Winter pumpkin, Colonnata de Toscane bacon

Gingerbread Croustis

Our cheese trolley with fresh and matured cheeses

"Maison Philippe Olivier", Master Cheesemaker and Maturation Expert

Home-made rustic bread, seasonal chutney

Exotic Success

Mango, passion fruit

Refreshing Sorbet, Coconut blanc-manger

Christmas Chocolate...

Chocolate, citrus fruits