



Served for all the
table

Les Grelots

69€

White asparagus

grilled with white miso, fermented vinaigrette



Beetroot

creamy with old Sherry vinegar, beetroot in a salt crust, samphire and smoked juice



Red mullet

over a flame, broccolini with "beurre noisette" and Bordelaise sauce

Or

Lamb

the roasted saddle, green asparagus and wild garlic, chipotle juice



Cheeses

our selection of cheeses from the Bordeaux house of Frécaut to add to your
menu

Extra 15€



Chocolate

in creamy form, hay ice cream and buckwheat praline





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table

Les Cloches

89€

White asparagus

grilled with white miso, fermented vinaigrette



Beetroot

creamy with old Sherry vinegar, beetroot in a salt crust, samphire and smoked juice



Red mullet

over a flame, broccolini with "beurre noisette" and Bordelaise sauce



Lamb

the roasted saddle, green asparagus and wild garlic, chipotle juice



Cheeses

Our selection of cheeses from the Bordeaux company Frécaut to add to your
menu

Extra 15€



Blood orange

perfect citrus ice, orange cream, saffron juice



Honey

mousse and orange blossom ice cream



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table

Le Carillon

109€



La Table

White asparagus

grilled with white miso, fermented vinaigrette



Beetroot

creamy with old Sherry vinegar, beetroot in a salt crust, samphire and smoked juice



Landes foie gras

in ravioli, grilled spring onions and grandmother's broth



Red mullet

over a flame, broccolini with "beurre noisette" and Bordelaise sauce



Lamb

the roasted saddle, green asparagus and wild garlic, chipotle juice



Cheeses

Our selection of cheeses from the Bordeaux company Frécaut to add to your
menu

Extra 15€



Honey

mousse and orange blossom ice cream



Chocolate

in creamy form, hay ice cream and buckwheat praline

La Table



Served Tuesday to Saturday for dinner
Saturday at lunch
meat and fish from France



Served for all the
table

Beetroot

creamy with old Sherry vinegar, beetroot in a salt crust, samphire and smoked juice
18€

Landes foie gras

in ravioli, grilled spring onions and grandmother's broth
28€



Red mullet

over a flame, broccolini with "beurre noisette" and Bordelaise sauce
44€

Lamb

the roasted saddle, green asparagus and wild garlic, chipotle juice
46€



Cheeses

Selection of cheeses from Maison Frécaut
15€



Chocolate

in creamy form, hay ice cream and buckwheat praline
15€

Honey

mousse and orange blossom ice cream
15€

