

Served for all the
table

Les Grelots

69€



La Table

Mackerel

flame, buttermilk, seaweed tartare and mertensia



Landes white asparagus

grilled with floral miso, fermented vinaigrette



Ispeguy trout

Cream of peas, eggs marinated in sake and yuzu juice

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€



Mara des bois strawberry

Delicate hibiscus jelly, Breton shortbread with Malabar pepper



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



Served for all the
table

Les Cloches

89€

Mackerel

flame, buttermilk, seaweed tartare and mertensia



Landes white asparagus

grilled with floral miso, fermented vinaigrette



Ispeguy trout

Cream of peas, eggs marinated in sake and yuzu juice



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



Served for all the
table

Le Carillon

109€



La Table

Mackerel

flame, buttermilk, seaweed tartare and mertensia



Landes white asparagus

grilled with floral miso, fermented vinaigrette



Morels in vin jaune

in ravioli, with wild garlic flavor and a broth infused with forest essence



Ispeguy trout

Cream of peas, eggs marinated in sake and yuzu juice



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€



Mara des bois strawberry

Delicate hibiscus jelly, Breton shortbread with Malabar pepper



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

Landes white asparagus

grilled with floral miso, fermented vinaigrette

18€

Morels in vin jaune

in ravioli, with wild garlic flavor and a broth infused with forest essence

28€



Ispeguy trout

Cream of peas, eggs marinated in sake and yuzu juice

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€

Mara des bois strawberry

Delicate hibiscus jelly, Breton shortbread with Malabar pepper

15€

