



Served for all the
table

Les Grelots

54€

Corn cream and foie gras

Vandouvan with honey
Summer truffle supplement +5€



Bluefin tuna

Grilled and pureed red peppers, garlic chips and pil-pil sauce

OR

The blonde beef tenderloin from Aquitaine

Burnt eggplants and teriyaki 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 for all the
table

Les Cloches

74€

The Mediterranean crab

sun-dried tomatoes in Baux-de-Provence oil infused with verben



Cream of corn and foie gras

honey vandouvan



White tuna

roasted and pureed red peppers, garlic chips and pil-pil sauce



The Blonde d'Aquitaine beef sirloin

burnt eggplant and teriyaki juice



Cheeses

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

Extra 15€



Cherry

fresh cherries, cherry compote, yogurt sorbet and jasmine tea cream



Served for all the
table

Le Carillon

109€



La Table

The Mediterranean crab

sun-dried tomatoes in Baux-de-Provence oil infused with verbenas



Cream of corn and foie gras

honey vandouvan



Morels in vin jaune

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



White tuna

roasted and pureed red peppers, garlic chips and pil-pil sauce



The Blonde d'Aquitaine beef sirloin

burnt eggplant and teriyaki 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



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

Cream of corn and grilled foie gras

Honey vandouvan with summer truffle vinaigrette

24€

Morels in vin jaune

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

28€



White tuna

roasted and pureed red peppers, garlic chips and pil-pil sauce

44€

The Blonde d'Aquitaine beef sirloin

burnt eggplant and teriyaki juice

48€



Cheeses

Selection of cheeses from Maison Frécaut

15€



Honey

mousse and orange blossom ice cream

15€

Mara des bois strawberry

Delicate hibiscus jelly, Breton shortbread with Malabar pepper

15€

