Served for all the table

La Table

Les Grelots

54€

Sea bream tiradito
with coconut leche de tigre, pickled onions, fresh pomegranate, and cilantro

Red Mullet
Broccoli with brown butter, roasted baby broccoli, Bordeaux sauce

OR

Basque-Style Veal Tenderloin
mushrooms, black garlic, tonka bean sauce

Cheeses
Our selection of cheeses from the Bordeaux house of Frécaut to add to your menu
Extra 15€

Blackberry
lavender ganache, blackberry confit, yogurt sorbet, Port jelly, fresh blackberries and blackberry coulis

La Table

Served Tuesday to Saturday for dinner
meat and fish from France

Served for all the table

La Table

Les Cloches

74€

Sea bream tiradito
with coconut leche de tigre, pickled onions,
fresh pomegranate, and cilantro

porcini mushroom cream
hazelnut oil, crumble, roasted cèpes mushrooms

Red Mullet
Broccoli with brown butter, roasted baby broccoli, Bordeaux sauce

Basque-Style Veal Tenderloin
mushrooms, black garlic, tonka bean sauce

Cheeses
Our selection of cheeses from the Bordeaux company Frécaut to add to your menu
Extra 15€

Figs
fennel ganache, fig confit, fig leaf ice cream, Crispy Arlette

La Table

Served Tuesday to Saturday for dinner
meat of French origin

Served for all the table

Le Carillon

109€

La Table

tiradito
with coconut leche de tigre, pickled onions,
fresh pomegranate, and cilantro

porcini mushroom cream
hazelnut oil, crumble, roasted cèpes mushrooms

Pan-Seared Foie Gras, “Poule au Pot” Style
Vegetables with Varied Textures

Red Mullet
Broccoli with brown butter, roasted baby broccoli, Bordeaux sauce

Basque-Style Veal Tenderloin
mushrooms, black garlic, tonka bean sauce

Cheeses
Our selection of cheeses from the Bordeaux company Frécaut to add to your menu
Extra 15€

Fresh Pollen Mousse
Orange Blossom and Honeycomb Ice Cream

Blackberry
lavender ganache, blackberry confit, yogurt sorbet, Port jelly, fresh blackberries and blackberry coulis

La Table

Served Tuesday to Saturday for dinner
meat and fish from France

La carte

Served for all the table

La Table

Pan-Seared Foie Gras, “Poule au Pot” Style

Vegetables with Varied Textures

25€

Sea bream tiradito

with coconut leche de tigre, pickled onions,
fresh pomegranate, and cilantro

25€

Red Mullet

Broccoli with brown butter, roasted baby broccoli, Bordeaux sauce

40€

Basque-Style Veal Tenderloin

mushrooms, black garlic, tonka bean sauce

42€

Cheeses

Selection of cheeses from Maison Frécaut

15€

Fresh Pollen Mousse

Orange Blossom and Honeycomb Ice Cream

15€

Figs

fennel ganache, fig confit, fig leaf ice cream, Crispy Arlette

15€

La Table

Served Tuesday to Saturday for dinner
meat and fish from France