

OUR MENUS

« SAUTERNAIS » MENU

Appetizer · Main course or Main course · Dessert

(Available only at lunchtime
excluding weekends and holidays)

55 €

« GUIRAUD » MENU

Appetizer · Main course · Dessert

75 €

« GRAND CERCLE » MENU

Let yourself be guided
by the Chef

In 4 services	In 6 services
95 €	120 €

FOOD AND WINE PAIRING

3 glasses of 10 cl 40€

4 glasses of 10 cl 55€

6 glasses of 10 cl 80€

À LA CARTE

APPETIZER

29 €

Cooked crab in a nage broth, avocado, marigold
Amber grapefruit dashi and shellfish caramel



Pineapple tomato caramelized with Sauternes miso
Tomato reduction perfumed with green shiso and Ajo Blanco



Ginger-marinated amberjack
Cucumber, sesame and frozen samphire milk

MAIN DISHES

42 €

THE SEA

Confit line-caught John Dory, seaweed-gratinated eggplant
Whipped brown shrimp butter refreshed with Verjuice



Ember-seared blue lobster with Cardinale zucchini
Green Zebra tomato tangy infusion with verbena
And a lobster shelljuice sabayon

THE LAND

Grilled pigeon supreme with vine branches
Crispy leg, melon, spring onions
Gratin stuffing and Diable sauce

A suitable menu for kids under twelve years old is available on your request for the price of 25 €

Our meat are of French or EU origin - Taxes and Services included

CHEESES

18 €

Selection of aged cheeses and jam of the moment

DESSERTS

24 €

Gin and hibiscus baba
Light Madagascar vanilla ganache
Raspberry sorbet with frozen raspberry shards



Velvety apricot nage with Sauternes, perfumed with saffron
Candied pistachios, meringue and apricot sorbet



Light Guanaja chocolate soufflé
Mint and lime sorbet

Yoann AMADO
Chef Exécutif

Juliette BONNARD
Cheffe Pâtissière