

OUR COMBINAISONS

“BUSINESS LUNCH”

« Every noon from Tuesday to Friday (except for Bank Holidays) »

25 €

Starter of the day, Main Course of the day & Cheese or Dessert



“PROMENADE”

48 €

(This combination includes 5 services)

Choose your menu with a Starter, a Main course & a Dessert

From a la carte

Selection of cheeses: 3 pieces: 5 €

5 pieces: 7 €



“CREATION OF THE MONTH”

65 €

(This combination includes 7 services)

The dishes of this combination are indicated by a black square ■

In order to satisfy you always better, our creations change regularly

To be in the just seasonality



“CONFIANCE”

79 €

(This combination includes 9 services)

5 Special Dishes chosen by the Chef for the entire table

With Cheese & Dessert

Food and wine pairing on demand from the starter to the cheese

On the principle of a tasting (an extra 20 €)



Formula wine glass

10 € Walker (3 glasses)

15 € Amateur (3 glasses)

25 € Expert (4 glasses)



CHILD COMBINATION

15 €

la Table
Saint-Crescent

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Saint Crescent by Lionel Giraud

STARTERS...

Capuccino of organic potatoe mona lisa from Labécède Lauragais,
Truffle "incitum", mini leeks grilled to the iberian pancetta de cerdo

Soft boiled and crispy marbled hen-egg,
Light chestnut mousseline to red Maury

Crab meat cushions with fresh shoots of tetragons,
Pressed of Bouchot mussels with saffron,
Light cream of potatoes and crispy violet

Duck foie gras from the Landes region roasted in aged Banyuls and water chestnut,
Like a corn marshmallow pop-corn emulsion and its half mango and passion compressed

■ Large scallops from Côtes d'Armor,
Black pudding from Razès, cannelloni to celeriac and foie gras,
Bards emulsion to Noilly Pratt
(An extra for the combination "promenade")

FISHES...

Crispy red mullet with chorizo paste "Bellota Ibérico",
Carrots with various colors and textures,
Bisque bouille with saffron

Poached turbot « coco coco » from Paimpol with grilled almonds,
Pressed of wings and several Salty Fingers shoots

Lobster medaillon just cooked,
Smooth ratte potatoes in salpicon,
Reduction of carcass juice to white Banyuls

■ The oyster n°1 special Tarbouriech cooked in the ember
And the beef from « La Roque de Fa » just cooked,
Melting and crispy cabbages of every color,
Pot au feu broth to grilled sesame oil
(An extra for the combination "promenade")

For the amateurs of new gustative experiences and rare sensations,
This dish can be served with the beef Wagyu. It has the reputation to be the best meat in the world.
(A 20 € extra)

MEETS...

Guinea-fowl chest deglazed with au yellow wine,
Pestle lobster and juice from the shells,
Big macaroni stuffed with Jerusalem artichoke browned to the aged comté

Tartare of beef from Salers just cooked in three ways and my version of a pissaladière:
- Quail egg and comté
- Foie gras and grilled almonds
- Caviar from Aquitaine and Mediterranean condiments

■ Jack rabbit saddle cooked 24 hours,
Frayed shoulder with its royal soup,
Foie gras and chestnut ravioli
(An extra for the combination "promenade")
This dish can be served with the beef Wagyu (A 20 € extra)

The Sweets

(to order at the beginning of the meal to serve you better)

*The bitterness, the sweetness, the saltiness, the acidity. Crispy textures,
From melting to warm & cold. It is time for inwardness, for sharing,
For the communion of feelings.*

Passionate

Compressed vacherin sphere with wild strawberries,
Basil sorbet & a meringue cooked with liquid nitrogen

The sweetness

Tender biscuit with milky chocolate, crispy macadamia nut
Freshness of mandarin orange, crème brûlée ice cream frozen instantly

The adventurer

Eternal snow bowl with a powder texture of apple,
On a freshness of Manzana verde with lime,
Conception of a frapuccino vanilla to liquid nitrogen

Memory of Childhood

Peer crystallized with spices and compote vanilla flavour,
My version of an île flottante to peanut with caramel,
Light custard sauce to Tonka bean

Tenderness

Avocado and lime soufflé, ice cream banana white chocolate,
Exotic fruits minestrone

Creation of the month

Hot cool toffee chocolate to half-salted butter,
Milky aerial emulsion

(An extra for the combination « promenade »)

