

## 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  
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Saint Crescent by Lionel Giraud

## **STARTERS...**

Capuccino of organic potatoe mona lisa from Cécile Planty,  
Truffle Melanosporum, mini leeks grilled to the iberian pancetta de cerdo

Soft boiled and marbled organic hen-egg Meurette,  
Truffle mousseline, crispy soldiers

The oyster seven special Tarbouriech slightly poached in a pot au feu of bone marrow,  
Several root vegetables and fresh green apple

Duck foie gras from the Landes region from Andignac House  
Roasted in aged Banyuls and water chestnut,  
My version of a salted marshmallow with pop-corn

■ Large scallops with truffle Melanosporum from the Pays Cathare,  
Zephyr of nuts with black pudding from Razès,  
Several bards cooked in the way "pibales"  
*(An extra for the combination "promenade")*

## **FISHES...**

Mediterranean drum fish peking to kabosu juice,  
Heliantis in its origin form and in a cylinder to roasted almond,  
"Aïgo bouldido" lightly acid

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

Red mullet just cooked with chorizo « belotta ibérico » oil,  
Confit of potatoes to Mediterranean flavours  
In a bisque bouille with saffron and shells

■ Scampis n°4 with saffron and zests of citron from the « Mas Bachès »,  
Ravioli of claws with patanegra, white Porto emulsion  
*(An extra for the combination "promenade")*

## **MEETS...**

Fillet of free range veal from the Aveyron region and its sweetbread,  
Pipe rigate stuffed with lobster, shell emulsion with white Banyuls

Breast of Free range guinea-fowl with yellow wine,  
Pressed of celeriac with truffle Melanosporum, supreme sauce

■ Pigeon from the farm Bourreaux in a crust with fresh foie gras,  
Stewed green cabbage with Colonnata bacon and crayfish,  
Legs in a consommé

*(An extra for the combination "promenade")*

For the amateurs of new gustative experiences and rare sensations,  
the Chef can prepare you depending on his inspiration the "Beef Wagyu"  
which has the reputation to be the best meat in the world.

(20€ per 100g)

# **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 and truffle,  
Milky aerial emulsion

*(An extra for the combination « promenade »)*

