



LA TABLE SAINT CRESCENT

— DEPUIS 1995 —

*by Lionel Giraud*

MENU



## Business lunch

35 €

Fresh market produce of the day, served lunchtimes only, not including weekends & bank holidays.  
Starter of the day – Dish of the Day - Cheese or Dessert - Kafa Lavazza coffee

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Each dish is prepared to order,  
please choose same menu for all guests at the table.

## Impromptu Menu

65 €

Starter - Fish or Meat - Dessert  
Choice from the A la Carte Menu  
10€ additional charge for cheese

## Convivial Menu

80 €

Starter - Fish - Meat -  
Selection of matured cheese - Dessert  
Choice from the A la Carte Menu

## Trust Menu

95 €

Chef's Tasting Menu

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Food and wine pairing can be proposed  
by our sommelier for each of our menus

## Children's Menu (-12 years old)

20 €

Meat or fish dish - Dessert - Drink

A list of allergens and drinks is available on request.  
All our meat is born, reared and slaughtered in the EU.  
VAT and service charge included.



## *Starters*

Naturalness of Jerusalem artichokes of our “Amie Jo”,  
cooked from root to flower with candied lemon and an airy Hollandaise sauce.

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Squid from the Narbonne coastline cut into tagliatelle,  
seasonal mushroom cooked with fir tree buds of the Canigou Mountain, tarragon juice,  
grilled rye and Madras emulsion.

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Oysters of « Pascal Migliore »,  
pencil shaped leeks of the Estarac hardly broiled with “Noir de Bigorre” bacon,  
unctuous cream of tetragon and grilled rye.

## *Fish*

Hake from the daily fish market of Port la Nouvelle hardly smoked with pine needles from the Massif de  
la Clape, drapery of turnips marinated and cooked in sake,  
juice extraction from Mikan tangerine of Mas Bachès and butter broth.

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Sea bass from the craftsmen of “La Nouvelle” cooked in a seaweed broth,  
pink radish of “Henri Bastelica” prepared in a dry fermentation way,  
daikon candied in the shape of an anemone and fish bone broth reduction.

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R Narbonne coastline Octopus stewed with Foie Gras, beets gently grilled on juniper embers.

## *Meat*

Hin beef slices of “the exceptional Aubrac cattle breed”,  
simmered instantly in a beef stew consommé,  
a marrow bone and truffle shavings on a little homemade bread.

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Farm-reared hen of the “Famille Quintard”,  
baked with black truffle butter under the skin,  
tortellini with button mushrooms from Paris and albufera sauce.

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Fagottini di Piglet from the Larzac region by “Nicolas BRAHIC”,  
fully prepared, with fermented garlic, ham shavings and puffed pork rind, salmis sauce.



## *Desserts*

(to be ordered at the beginning of the meal for your greatest enjoyment)

### Séduction

My version of our well-known Mont-Blanc cake,  
Chestnut cream of the Cévennes region,  
A biscuit studded with blueberries of the Canigou Mountain,  
Lemon fermented goat milk sorbet

### Passionnel

The essence of a vacherin with flavours of cedar fruit of le Mas Bachès,  
A cream with vanilla from the island of la réunion,  
A refreshing citrus granita, sudachi, limquat and yuzu flavoured.

### Tendresse

My delicate and crispy choux pastry,  
Hazelnut praline similar to Paris-Brest pastry and a lemon balm sorbet.



# FOOD AND WINE PAIRINGS



## OUR AGREEMENTS

### COMPOSITION

25 €

**Proposed with the IMPROMPTU MENU**

Three glasses of wine allowed to selected dishes. *(12cl)*

### DÉGUSTATION

40 €

**Proposed with the CONVIVIAL MENU**

Five glasses of wine allowed to selected dishes. *(10cl)*

### CONFIANCE

50 €

**Proposed with the CONFIANCE MENU**

Seven glasses of wine allowed to selected dishes. *(8cl)*

## OUR REGIONAL WINE BY THE GLASS

### CONFIRMATION

8 €

White or Red. *(12cl)*

### CONFIRMATION

6 €

Rose. *(12cl)*