



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

60 €

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

Convivial Menu

77 €

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

Trust Menu

90 €

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

Plain "Amie Jo" courgette and courgette flower stuffed with preserved lemon and Shiso, with creamy buttered saffron thread bouillon and candied egg.

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Plain red Mediterranean tuna tartare and smoked, Melon cooked to the grill and chips of the seeds

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Slice of veal come from Aveyron, green beans with fir tree vinegar, Smoked "Hollandaise" sauce.

Fish

Mediterranean monkfish cooked in Yamato with glazed and crispy carrots and puffed buckwheat.

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"Golfe du Lion" red mullet brandade my style, Childhood memory of a soup of mussels with vinegar and cheese

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Fresh fish of the day:
Mushrooms of Pyrenées cooked with fir tree buds,
Tarragon sauce with dry Rancio.

Meat

Pigeon breast by Mr Pierre "Le Renard Rouge" with Eggplant cooked to the grill with juniper, and pigeon leg and offal pie

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Free-range chicken by "Famille Quintard" studded with foie gras, crunchy corn fries, and rich "Canigou" pine vinegar sauce

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"Chez Yohan in Aveyron" suckling leg of lamb cooked for 7 hours, with young courgettes and radish fruit



Desserts

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

Séduction

Réunion Island blue vanilla shortbread tartlet,
with smooth Valrhona Chocolate cream,
and caramel and Kumquat Bonbons

Passionnel

Céret" cherry vacherin with
pistachio nut cream, and refreshing granita

Tendresse

Strawberries presented under a cloud of light meringue with
Languedoc vegetable milk Blancmange and natural

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FOOD AND WINE PAIRINGS



OUR AGREEMENTS

COMPOSITION

21 €

Proposed with the IMPROMPTU MENU

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

DÉGUSTATION

35 €

Proposed with the CONVIVAL MENU

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

CONFIANCE

45 €

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)*