



"Iodized" mushroom

White butter | Seaweed | Vegetal plankton
Champagne Joseph Perrier Brut Nature

Scallops

Vintage Caviar | Nasturtium | Bard juice
Savennières « La Frémine », Domaine FL 2021

Black Truffle

Beets | Endives | Old Comté
Bordeaux Supérieur « Cuvée K », Château Massereau 2010

Pigeon from Monsieur Duleau

Red cabbage | Black garlic | Lactic sauce
Pessac-Léognan, La Chapelle de La Mission Haut-Brion 2011

Apples

Jasmin Caviar | Iced and natural | Vegetable juice

Citrus

Celery | Chicory
Sauternes, Château de Fargues 2004

This menu is provided as an example and may vary based on availability, seasonality, and product supply.



6-course menu, glass of Champagne, 4 wine pairing, mineral water, and hot beverage:

€200 per person.

All our meats and poultry are of French origin.

In accordance with the current decree (art.9 of Regulation No 1169/2011),
we wish to inform our valued customers that our products may
contain one or more of the 14 allergens.

Net prices, taxes and service included.

Credit card and cash are accepted. Gift vouchers from Le Saint-James are not redeemable.