

Guy Martin

Lunch Menu

Starter-main course-dessert 55 euros

Starter-main course 36 euros*

Main course - dessert 29 euros

A Starter

Slice of eggplant snackée,
small squids and condiments

Peas in the balm,
mozzarella Di Buffala, crunching wasabi

A Main course

Cod roasted in four flavours,
summer vegetables in tempura

Rabbit "Rex" from Poitou,
worshipped rice, juice in the black olives

A dessert

Pan-fried cherries,
caramelized brioche bread, sherbet cottage cheese

Chocolate crémeux Guanaja,
sweetness frozen in the Matcha tea

Nos prix sont en euros et TTC. Service 15 % inclus

* Ce menu bénéficie de la baisse intégrale de la TVA à 5.5%

Guy Martin suggestions

Duck foie gras roasted in five flavours, and these seasonal fruits	30*	Plate of cheeses, jam of old boy	15
Pressing of eggplants and tapenade in the basil, shavings of parmesan cheese in modern fraîcheur	25		
Red Tuna, rice perfumed in condiments, marinated ginger	27	Chocolate crémeux Guanaja, sweetness frozen in the Matcha tea	18
Chanterelles mushrooms in salad, marmalade of smoked eggplants, bitter-sweet vinaigrette	27	Wild strawberries in a pastry case of sugar, compote of rhubarb in the vinegar of poppy	18*
Vicyssoise of potatoes, tender leeks, and caviar of Aquitaine	35	Tartar of exotic fruits, rafraichi in the lime, foam and sherbet banana	17*
		Compote of apricots in the honey, ice cream almond, juice lavender	17*
Pan fried John Dory under a crust of wasabi, fondue of beans and new onions, juice in the coriander	38		
Red mullet in the spices, snackée polenta and flower of zucchini in tempura	37*	Caviar from Aquitaine Baeri (30 g) Blinis, whipped cream and lemon	100
Calf veal roasted in fraîches almonds, stewed by chanterelles in herbs	40		
Pan-fried beef, red wine juice big pastas and pulp of tomatoes in the basil	, 39	Tasting menu in five courses with food and wine pairings per table only	99 149

All our meats are from CEE origin

*price benefit from the cut of vat.

All prices are in euro, taxes and service 15% included