

Cheese 22€

Selected and matured by Monsieur Mons

Desserts

by Jean-Michel Manière

For connoisseurs of pure chocolate 21€

Pure Brazil Macaé chocolate 62%
Salted butter caramel
Caramelized walnuts ice cream

Milk chocolate Caramélia 34%
Milk ice cream and light cream
Crunchy apricot tube

For a touch of fruit 20€

Garigette strawberry
Diced strawberries marinated in red Port
Meringue and cottage cheese sorbet

Raspberry
Granita flavoured with soho, macerated juice
Yoghourt and raspberry sorbet

White peach
Poached in caramel, champagne panacotta
Iced mulberry mosaic

The classic 34€

Blackcurrant
Tarte soufflée Saint Martin (serves 2)
Bourbon vanilla ice cream

Le Saint-Martin

La cuisine par Yannick Franques

*First there's the basic ingredient...
In its primordial quality, its gustatory essence,
Its love affair with the earth,
Its ability to inspire us with the very best...*

*Then comes a desire to add enchantment...
To give the ingredient its precise resonance,
Sublimate its share of childhood or imagination
Through the alchemy of matter and the senses...*

*Finally, there's sharing...
Born of a feeling for "togetherness"
For the pleasure of your palate,
For the emotion of a beautiful dish...*

For the stars in your eyes...

LA CUISINE

Starters

Langoustine 58€

Quick cooked, emulsified butter, yusu jus
Ear shells meunière flavoured with futuba

Crab 47€

Flaked, in sweet red peppers cannelloni with pistachio oil
Goat yoghurt granita

Foie gras 49€

In crème brûlée style, caramelized with honey and crispy strawberry
Toasted milkbread pancake

Mystery of the egg 38€

In Florentine style, New Zealand spinach mousseline and Mornay sauce
Brioche wrapped in crusty breadcrumbs

Tomato and burrata 42€

Green zebra water and pistounette tartare
Chantilly slightly flavoured with lemon

Fish

Turbot 64€

Braised, crushed artichoke and riquette thickened with Parmesan cheese
Black olives and "caviar" lemon emulsion

Red mullet 46€

In a white bread crust, cucumber, fennel and spring onions
Traditional saffron rouille

Lobster 54€

Broth thickened with coral and coco milk
Boulgour with curry and preserved lemon

Sea bass 53€

Poached, glassworts with shellfish jus
Razor clams crumble with olive powder

Meat

Pigeon 53€

Roasted, in a black garlic and roasted soja beans crust
Glazed turnips and jus

Calf sweetbreads 47€

Preserved endive with pralin
Browned caramel gravy

Rack of lamb 56€

With harissa, couscous vegetables pastilla and coriander
Greek olives jus flavoured with ras el hanout

Farm hen from Bresse (serves 2) 108€

Braised, flavoured with smoked rosemary
Artichoke and foie gras, sauce supreme
To be continued with :
Truffled galantine, foie gras chantilly
All our meat originates in France

Menu Dégustation 120€

For all the guests at the table

With a selection of wine by our sommelier : 180€

Tomato and burrata

Green zebra water and pistounette tartare
Chantilly slightly flavoured with lemon

Sea bass

Poached, glassworts with shellfish jus
Razor clams crumble with olive powder

Rack of lamb

With harissa, couscous vegetables pastilla and coriander
Greek olives jus flavoured with ras el hanout

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White peach

Poached in caramel, champagne panacotta
Iced mulberry mosaic

Senteurs et Saveurs 85€

Mystery of the egg

In Florentine style, New Zealand spinach mousseline and Mornay sauce
Brioche wrapped in crusty breadcrumbs

Red mullet

In a white bread crust, cucumber, fennel and spring onions
Traditional saffron rouille

or

Calf sweetbreads

Preserved endive with pralin
Browned caramel gravy

Cheese

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Raspberry

Granita flavoured with soho, macerated juice
Yoghurt and raspberry sorbet