



Les signatures

The vine shoot:

Bazas beef tartare, comté cheese and perfect egg.

65 €

The Sauternes verjuice:

Carabineros prawns, satay and ginger honey.

95 €

The limestone of Barsac:

Scallops with chestnuts and truffle.

75 €

The vine leaf:

Sweetbreads with peanut and licorice.

105 €

The interpretation of the 1913 vintage:

Pistachio soufflé with Sauternes and truffle.

35€

A la carte or full menu 295 € TTC

*A selection of seasonal cheeses will be suggested to you
during your meal 30 € TTC*