



• La Maison •
DES VIGNES

“Here, every dish tells a story of carefully selected ingredients, prepared with precision and enhanced with a touch of creativity.

The menu celebrates produce from the land, the sea and prime cuts, in a style that is both generous and contemporary.”

The Chef Idris ISOLO and his team



FAGE

APERITIF

Per serving

BEEF CECINA CROQUETTE **2,5€**

SHEEP CHEESE CROQUETTE **2,5€**

CRISPY PANKO PRAWNS **2,5€**
Lime mayonnaise

THYME HUMMUS **12€**
Grilled pita bread

IBERIAN HAM PLATTER **18€**
Aged for 36 months

SELECTION OF CHEESES PLATTER **18€**



FAGE

THE CARD

Menu : starter, main, dessert 59€ (expect sharing dishes)

STARTERS

BBQ CUCUMBER  16€

Dill cream, raw & lightly cooked radish, mixed herb vinaigrette, herring roe

LA BELLE TOMATO BURRATA  16€

Heirloom tomatoes, pistachio pesto, homemade basil vinaigrette, Chalkidiki olives

MACKEREL CRUDO 17€

Fresh fava beans, gooseberry, pineapple-chili condiment, tarragon

MEDITERRANEAN BLUEFIN TUNA 18€

Seaweed marinade, watercress, coconut, gomasio

VITTELO TONATO 18€

Cantabrian anchovies, Parmesan, wild arugula, lemon zest, fresh herbs

MAIN COURSES

OCTOPUS 29€

Smoked eggplant caviar, green vegetables with parsley, poultry jus infused with dried fish


MEDITERRANEAN BLUEFIN TUNA 35€

(+5€ in menu)

Tomato mezze, roasted pepper salsa verde, aged balsamic vinegar

BUTCHER'S CUT 30€

Smash potatoes, grilled carrots, pepper sauce

LINGUINE  26€

Arrabiata sauce with confit tomatoes, parmesan, cherry tomato and basil salad

DUCK BREAST 29€

Half duck breast, snow peas, rum-glazed lemon confit, bitter orange sauce

CHEESE PLATE 4€

per portion

SHARING DISHES... OR NOT

DRY-AGED BEEF RIB 130€

1.3 kg, aged for more than 60 days

LALEU DUCK PLATTER 80€

All sharing dishes are served with a fine mousseline of potatoes with thyme, green vegetables in parsley, an organic salad with mustard vinaigrette, garlic croutons and toasted hazelnuts

DESSERTS

GREEN TROPICAL  15€

Pineapple carpaccio, olive oil, Green Zebra tomato reduction

ROUGE VIVANT 15€

Smoked Mara des Bois strawberry, red berries, yogurt ice cream

L'ÎLE DES DOUCEURS 15€

Floating island, caramel, vanilla sauce

NOISETTE EN TEXTURES 15€

Whipped cream, praline, hazelnut ice cream

LE CHOCOLAT GRAND CRU 15€

Warm chocolate cake, fleur de sel caramel, Tanzanian chocolate ice cream



WINE PAIRING

Our sommelier suggests the ideal wine pairing for this unique experience

FAGE WINE PAIRING 22€

3 glasses of Château Fage, Graves de Vayres

GRANDS CRUS WINE SPARING 45€

3 glasses of Grands Crus Classés Bordeaux region



FAGE

Our meat comes from herds born, raised, and slaughtered in France. Our fish is caught using line fishing or small boats. A list of allergens is available upon request from our team. Our prices include all taxes and service charges.