



la maison des Vignes

Our meat comes from herds
born, raised and
slaughtered in Europe.

The list of allergens can be
consulted on request
from our teams.

Our prices are indicated
including all taxes and service



OUR CHEF CLÉMENT COSTES AND HIS TEAM OFFER YOU

"Jumbo" white asparagus glazed with organic lemon mousseline sauce,
sorrel, smoked Pyrenees trout, bread croutons browned with fresh butter 17€

OR

The beautiful organic eggs in meurette with black belly of Bigorre 17€

OR

Fresh local beef cecina served like a South West carpaccio 18€

OR

Marrow bone roasted with meet juice,
mustard seeds and smoked herring roe,
accompagnied by a slice of sourdough bread toasted a la plancha 18€



Duck fillet with sweet spices in delicate slices,
leaves and young market garden vegetables, bigarade sauce 34€

OR

Matured beef entrecôte,
baby potatoes confit with Kampot pepper, paloise sauce 38€

OR

The nice catch of the day grilled on the Barbecue,
green asparagus in wild garlic sauce, pistachio marrow pulp 33€

OR

Candied beets in a salt crust with Rosat geranium,
a black garlic peel juice combined with candied organic egg yolk, herbs 29€



The cheese cart
Selection of fresh and aged cheese
4€ per portion



Gin Baba, pineapple marinated with Vadouvan spices, chantilly 15€

OR

Crémet d'Anjou, beetroot coulis and exotic fruits 16€

OR

Fine chocolate shortbread and toasted cereals,
barley-based sauce enhanced with a dash of whiskey 15€

OU

Crème brulée with coconut milk flavored with strawberry,
granita with a note of rose 15€