



• 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 3€

SHEEP CHEESE CROQUETTE 3€

CRISPY PANKO PRAWNS 3€
Lime mayonnaise

THYME HUMMUS 12€
Grilled pita bread

IBERIAN HAM PLATTER 18€
Aged for 36 months

SELECTION OF CHEESES PLATTER 18€

TCHANQUÉ CHIPS 4€
salted or Espelette pepper flavored



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€

Strawberry, chili pepper, celery stalk, vanilla

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, sweet Potato, sumac, bigarade sauce with blackberry

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

DESERTS

PEACH  15€

Earl Grey, almond, lemon balm, cooking jus

VIBRANT RED 15€

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

ISLAND OF SWEET DELIGHTS 15€

Floating island, caramel, vanilla sauce

HAZELNUT IN TEXTURES 15€

Whipped cream, praline, hazelnut ice cream

GRAND CRU CHOCOLATE 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.