



• La Maison •
DES VIGNES

*“Cooking is a delicate blend of fine ingredients,
a discerning palate, a generous heart,
and the joy of bringing people together in a spirit of warmth and conviviality...”*
Idris ISOLO

**The Chef and his team
reimagine autumn with a touch of exotic flair...**



MENU DES VENDANGEURS

Daily creation by the Chef, Tuesday to Friday lunch, excluding holidays.

25.00 €

STARTER-MAIN / MAIN-DESSERT

28.00 €

STARTER • MAIN COURSE • DESSERT





LA CARTE

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

STARTERS

MODERN HOTPOT 16€

Chuck steak, consommé, mustard, baby vegetables

JACQUIGNON 18€

Scallops, red wine, boucané, glasswort

TRUFFLERI 17€

Celery, truffle, tonka bean, raw cream

MAIN COURSES

SÉRIOLE 30€

Granny Smith apples, root vegetables lovage

CROQ'PIG 29€

Loin, garlic, rocket, BBQ, straw potatoes

VOL AU VENT (+5€ if taken from the menu) 36€

Sweetbreads, foie gras, truffles, yellow wine
Possible extra of pan fried seasonal mushrooms 5€

BOUCHÉE À LA REINE 28€

VÉGÉTARIENNE 
Jerusalem artichokes, herbs, seasonal vegetables

CHEESE CART 4€

per portion

DESSERTS

SYMPHONY OF COCOA & 16€

BUCKWHEAT
Buckwheat biscuit, chocolate cream and jivara
yuzu sauce

L'OMBRAGE VANILLÉE 16€

Sponge cake, black garlic, vanilla cream and caviar

VEGETABLE RAVIOLI  14€

Honey, dill and apple

SHARING DISHES

MATURED VEAL CHOP 70€

700g to 800g matured for more than 60 days

PIG TOMAHAWK 85€

+1kg matured for more than 40 days

DUCK BREAST GLAZED WITH 80€
GOCHUJANG

*All sharing dishes are accompanied by a delicate potato
mouseline flavoured with satay, an organic salad with
mustard dressing, garlic croutons and roasted hazelnuts.*

EXTRAS 5€

Pan fried seasonal mushrooms



WINE PAIRING

Our sommelier Léa suggests the ideal
wine pairing for this gastronomie
experience

FAGE WINE PAIRING 22€

3 glasses of Château Fage
Graves de Vayres

GRANDS CRUS WINE PAIRING 45€

3 glasses of Grands Crus Classés
Bordeaux region

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

APERITIF

Per serve

CROQUETTE

2,5€

Beef Cecina croquette

CRISPY

4€

Crispy tapioca with Cheddar and black pepper

PRAWNS

3€

Panko-breaded prawns with Sriracha
mayonnaise

HUMMOUS

12€

Thyme and olive oil hummus with pita
bread

PLATTER OF IBERIAN HAM AGED FOR

18€

36 MOIS

