

# II/4, faubourg

*With the desire to offer you the best of bread, our Head Baker,  
Matthieu Favier, invites you to share the Living Bread.  
100% natural flour made with ancient and exceptional wheat, milled in our  
mill, at Le Bristol Paris*

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## STARTERS

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Pineapple tomato & mango soup, stracciatella, king crab with basil oil

49 €

Snails, wild mushrooms & piedmont hazelnut tart, sweet garlic emulsion

49 €

Duck and foie gras pâté in a crust, smoked and marinated beetroot

48 €

Mesclun salad and crisp lettuce hearts, shavings of Parmesan, black truffle  
dressing

42 €

Sea bream marinated gravlax, carrot juice, coriander and passion vinaigrette 🍷

54 €

Gambero rosso carpaccio, lemon & preserved fennel, aniseed sorbet 🍷

66 €



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## FISH

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Roasted pollack, cauliflower declination, carrot jus with sweet spices 🍴  
68 €

Red mullet & squid, vegetables cooked in rockfish soup, rouille sauce 🍴  
89 €

Brittany blue lobster, Candele pasta stuffed with vegetables, tarragon bisque  
79 €

Sole from our coast cooked “à la plancha” and baby spinach,  
virgin olive oil with capers and lemon 🍴  
98 €

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## MEAT

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Roast pigeon, baby spinach & wild mushrooms, olive juice flavored with  
absinthe  
80 €

Hand-chopped beef tartar flavoured with anchovies, and potato wafers 🍴  
49 €

Dish of the day only for lunch  
49 €

Veal sweetbreads and langoustine “vol-au-vent”, green asparagus and morels  
with yellow vine  
78 €

Declination of lamb, stir fried barigoule vegetables, navarin jus  
68 €

Roasted yellow poultry in two services, darphin potatoes with aromatic herbs  
Frisee lettuce with “Xérès” vinegar (for 2 people)  
160 €



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# VEGETARIAN SUGGESTIONS

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## Starters

Pineapple tomato & mango soup, stracciatella with basil oil

49 €

Mushrooms & piedmont hazelnut tart, sweet garlic emulsion

42 €

## Courses

Cauliflower declination, carrot jus with sweet spice 🌱

42 €

Stir fried barigoule vegetables, baby shoots, curry oil

40 €



100% Vegan 🌱

Gluten Free 🌱



# TASTING MENU

*Vincent Schmit, is delighted to present you  
our tasting menu, available for lunch and dinner.*

*This menu should be chosen as a single menu for everyone.*



Pineapple Tomato & mango soup, stracciatella, King crab with basil oil

Brittany blue lobster, Candele pasta stuffed with vegetables, tarragon  
bisque

Roasted pollack, cauliflower declination, carrot juice with sweet spices

Declination of lamb, stir fried barigoule vegetables, navarin jus

“Ciflorette strawberries”  
compote, raw cream sorbet, crisp brioche

€170 (without beverage)



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## CHEESES

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Fine cheeses from our cellar

25 €

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## DESSERTS

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Burlat cherries “flambée” with Kirsch, Sicilian pistachio ice cream

27 €

Limoncello baba, herbal sorbet, lemon marmalade

27 €

“Ciflorette strawberry”  
pureed Ciflorette strawberries, raw cream sorbet, crispy brioche

27 €

Profiterole, Madagascar chocolate sauce, caramelised pecan nuts

27 €

Our vanilla Bourbon millefeuille, salted butter caramel

27 €



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## HOT BEVERAGES

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Coffee

12 €

Tea, Herbal Tea

18 €

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## DIGESTIVES

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Our Sommellerie team is at your disposal for a digestive.



100% végétalien 🌿

Sans Gluten 🌾

*All of our coffees and teas are from organic farming and fair trade.*

*Our home-made dishes are elaborated from raw products*

*Our meat is from France*

*Taxes et services – TVA 10%*



## OUR PRODUCTS

*Menu elaborated by our chef Vincent Schmit,  
with the desire to offer you the best products to share dishes with unique  
flavors*



Christophe Latour's organic vegetables in Lot-et-Garonne

Parmesan cheese from the Parma Mountains DOP imported by Franco Gulli

Claude Raffin's sole fish in Saint-Gilles-Croix-de-Vie

Yellow poultry from the Landes by the "Dumas" House, from the Périgord Noir

Shoulder of lamb from Label Rouge in Lozère

Veal from JA Gastronomie

Beef for the tartare from Boucheries Nivernaises

Pigeon from the Orléanais and the Gatinais

Black truffle from Le Monde de la Truffe

Butter from the Bourg Groux farm by Maison Viard Père & Fils

Ancient wheat from Roland Feuillas in Cucugnan

*Our home-made dishes are elaborated from raw products  
Our meat is from France, Ireland and Germany*

*We have at your disposal a list of allergens present in our dishes  
as well as a menu of dishes for gluten-free, vegetarian or vegan diets*



# II4, faubourg 1,

Open Monday to Friday  
from 12:00 p.m. to 2:00 p.m.  
and  
from 7:00 p.m. to 10:00 p.m.

Open Saturday and Sunday  
from 7:00 p.m. to 10:00 p.m.