

Déjeuner Découverte

(Available only for Friday and Saturday lunch)

Provençal vegetable Piperade Tartlet, Tomato Aioli sauce

Or

Grilled Red mullet with confit garlic, Calamaretti with tomate and rock-fish jus

Line-Caught Sea Bass, Coriander Acquerello, Sicilian Pine Nuts and Chayotes

Or

Braised Lamb from the Alpilles with Aromatic Herbs,
Confit Tomatoes and Gnocchi with Natural Meat Jus, Broccoletti Pistou

Chocolate Floating Island, Roasted Piedmont Hazelnuts, Cocoa Sorbet

Or

Orange Blossom Cream, Jolibois Raspberries, Crispy Tuile

120 Euros excluding drinks

+55 Euros Non-alcoholic pairing (3 glasses)

+70 Euros Food and wine pairing (3 glasses of wine)

Soleil d'Hiver - by the artist Hélène Oger



La Table des Anges

Abalone Marinière from the Island of Groix with Persillade

Grilled Red mullet with confit garlic, Calamaretti with tomate and rock-fish jus

Turbot, Celery, Vierge Feuille, Shallots and Walnuts

Braised Lamb from the Alpilles with Aromatic Herbs,
Confit Tomatoes and Gnocchi with Natural Meat Jus, Broccoletti Pistou

Orange Blossom Cream, Jolibois Raspberries, Crispy Tuile

260 Euros excluding drinks

+85 Euros Non-alcoholic drinks package (4 glasses)

+155 Euros Food and wine pairing (4 glasses of wine)

Un instant suspendu - by the artist Hélène Oger



L'Inspiration de l'Archange

Let yourself be enchanted by an exceptional surprise menu, crafted with finesse and emotion by Chef Bruno Oger.

A unique sensory experience, both inspired and inspiring,
designed to awaken the soul as much as the taste buds...

A gourmet ode to be shared among guests who cherish culinary beauty.

380 Euros excluding drinks

+110 Euros Non-alcoholic pairing (5 glasses)

+230 Euros Food and wine pairing (5 glasses of wine)

Inspiration - by the artist Hélène Oger



À la carte

Abalone Marinière from the Island of Groix with Persillade	130
Roasted Langoustines / Burnt Fennel, Vadouvan Sauce	150
Grilled Red mullet with confit garlic, Calamaretti with tomate and rock-fish jus	150
John Dory confit with star anise, shellfish and flame-grilled eggplant, citrus and ginger vinaigrette	140
Turbot, Celery, Vierge Feuille, Shallots and Walnuts	140
Line-Caught Sea Bass, Coriander Acquerello, Sicilian Pine Nuts and Chayotes	140
Breton Lobster, Claw Raviole with Guémené Andouille, Tarragon Sauce	160
Braised Lamb from the Alpilles with Aromatic Herbs,	130
Confit Tomatoes and Gnocchi with Natural Meat Jus, Broccoletti Pistou	
Goat Cheese Blanc Manger, Buttermilk Ice Cream and Velouté	40
Craquant "Viennois" with Tahitian Vanilla	45
Chocolate Floating Island, Roasted Piedmont Hazelnuts, Cocoa Sorbet	45
Orange Blossom Cream, Jolibois Raspberries, Crispy Tuile	45



Our Dishes Are Homemade, Prepared On-Site from Raw Ingredients.

All meat used in the dishes on this menu is of guaranteed French origin.

The Allergen Chart is available in the restaurant. Please feel free to ask the Maître d'Hôtel for it.

Prices & Accepted Payment Methods

Net Prices in Euros (All Taxes and Service Included)

Accepted payments: Credit Card – Cash – Cheques – Relais & Châteaux Vouchers

Not accepted: American Express

Opening Days & Hours

Open for Dinner from Tuesday to Saturday, 7:30 PM to 10:30 PM

Open for Lunch on Friday and Saturday, 12:00 PM to 2:00 PM

Menu Last Updated on August 20, 2026