

La Table de Patrick Raingeard

Emotion

Around the zucchini flowerPickles, parmesan, girolles mushrooms and curry

Grouper from Mediterranean cooked in bone juice with saffron and orange Carrots from the hinterland

Veal filet from Limousin roasted with tarragon, peach and sesame Confit potatoes with veal ribs

Crunchy gavotte with jammy strawberry Liquorice ice cream

155€

Discovery

Tamaris oyster salad Seaweed in orange vinegar and shallot

Blue lobster ravioli veil with "garrigues" herbs Mascarpone creamy with lemon

John dory roasted with fennel and star anise Figure in a clay shell

Farm pigeon form Lauragais with chorizo Creamy corn, confit apricot and chervil

Granny smith and celery salad
Lemon sorbet with meringue
210€

Kindly inform us about allergies or dietary requirement at the beginning of service All our meats are sourced in France, UK & EU



Green attitude

New leeks cook in charcoal oven
Provencal vinaigrette with confit tomato and iodized taste

Celery Berlingots with herbs
Carrot juice and Espelette pepper

Girolles mushrooms and fresh beans cassoulet with orange and lemon With saffron pistils from Sospel

Raspberry in light way Geranium sorbet

155€

Signature

Langoustine carpaccio with ostiere caviar
Grated caviar lemon

Red mullet from Mediterranean just pan Riquette verdure pears vinegar

Wild seabass from Mediterranean Glasswort, girolles mushrooms and sweet potatoes

Bergamote sorbet

Parillada Beef filet from Aubrac with los boldos vine
Potatoes waffle

Selection of cheese

Lagavulin Whisky souffle Blood peach frozen hearts

250€

Cheese

Local selection served from our cheese trolley

27€

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