

La Table

Chef Hugo Bourny and his team are happy to welcome you and introduce you to intuition cuisine; dishes built around emotions and human relationships.
... With the complicity of Jordan Talbot, pastry chef.



Let's celebrate New Year's eve ... €395 / guest

Sturia caviar from Aquitaine

White truffle

cooked like a pâté, aged bacon and Amandine potatoes

Scallop carpaccio and truffle

Douglass pine and mushroom condiment

Foie gras from Robert Dupérier

pan-seared and poached with dashi and citrus

Smoked lobster with vanilla

frothy broth, carrot and Vietnamese coriander

Venison and foie gras pie

parsley root, cocoa nibs and candied cedrat

Camembert AOP from Stéphanie Conrad

copiously stuffed with truffle

White truffle

hazelnut from Piedmont and parsley root

Saffron

Passion fruit and Tahiti vanilla

Cuba grand cru chocolate Cuba from Nicolas Berger

Melanosporum black truffle

Price in euros including tax, service included. Dishes made in house. Meat and fish: origin France
The list of allergens is available on request.

Menus are served for all guests.