



« La Table, c'est l'endroit de détente et
de convivialité par excellence »

-Bernard Loiseau-

SET MENU

2 COURSES: 350K
Starter+ Main course

or

Main course + Dessert

3 COURSES: 450K
Starter + Main course + Dessert

STARTERS

Meurette Summer 2025

Egg 64° Meurette | Leeks | Truffle | Croutons.
(G)

Han Pâté

Country pâté | Gherkin sorbet | Salad.
(P)

Gaspacheese

Tomato gazpacho | Cheese saint Olivier | eggplant.
(D, G)

Smokey Pea

Green pea | Mint | Smoked trout | Sunflower seeds.
(D)

MAIN COURSES

Aioli !

Seabass | Veggies | Aioli.

Basquaise

Chicken | Bell peppers | Tomato | Basil | Pasta.
(D, G)

Squid Game

Squid | Lemon | Ratatouille | Fish soup
(D, S)

Wah la Vache!

Flank steak | Shallot |
Red wine | Gratin dauphinois
(A, D)

DESSERTS

Classic

Crème brûlée | Caramel | Vanilla
(D)

Delice

Profiterole | Vanilla ice cream | Chocolate sauce | Peanuts
(D, G)

Comfort

Floating island | Milk caramel | Lemongrass
(D)

Fresh

Ice cream or sorbet | 2 Scoops | Chantilly
(D)

LA FRENCH TOUCH

TO SHARE
JUST LIKE IN FRANCE

Marinated Olives “Vieux Port”
50K

Traditional Tapenade “Oustaou”
75K

Cham Island Fish Brandade croquettes
150K
Herb oil | Garlic croutons

DAVID HERVÉ’S FINE NO. 4 OYSTERS
240K / 3 PIECES
Pickled Cucumber

Shallot Vinegar | Lime Bread | Salted Butter
(D, G, S)

RICE FIELD FROG LEGS
STARTER/ 125K
MAIN COURSE/ 250K
Creamy garlic purée and parsley jus “BL tribute”
(G,D)

BURGUNDY SNAILS
3 PIECES / 140K
6 PIECES / 280K
Maître d’hôtel butter served with croutons
(D,G)

BEEF TARTARE
STARTER/ 160K
MAIN COURSE/ 320K
Seasoned the way my father likes it,
served with pommes pailles
(D)