



LE CHAPON FIN

TABLE DU BIEN-MANGER
depuis 1895

MENU SARAH BERNHARDT

5-acts menu with choice of act 3 or 4 - 75€

6-acts menu - 95€

1st Act : Les Coquillages

Shellfish with perlita Aquitaine caviar, poultry stock and cream

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2nd Act : Le Foie Gras

Foie Gras confit in its grease with verjuice and brown mushrooms

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3rd Act : La Saint-Jacques

Roast scallops with beef and sabayon

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4th Act : Le Veau

Sautéed veal with truffles, chestnuts and reduced gravy

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Intermission : Le chariot de Fromages (additional cost 18€)

Our selection of mature cheeses from Maison Beillevaire

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5th Act : Le Yuzu

Yuzu, white chocolate and fresh herbs

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6th Act : La Banane

Banana, Valrhona chocolate and whisky

PLAT SIGNATURE

Le Pigeon de Brannens (To replace a dish, additional cost 25€)

Stewed Brannens pigeon, chicken liver cake and giblet soup

WINE PAIRING

Wine pairing with three glasses (10cl) 40€

Wine pairing with six glasses (10cl) 80€

ALL OF THE COURSES ARE HOMEMADE
THE ALLERGENS LIST IS AVAILABLE ON DEMAND