

La table de l'Abbaye

Menu

Our Chef Julien Bogard and his team invite you to discover a cuisine bursting with flavor...

3 course menu • €55

Choose from the menu

Amuse-bouche

Starter-Main course-Dessert

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2 course menu • €42

Choose from the menu

Amuse-bouche

Starter-Main course or Main course-Dessert

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3 course menu • €47

100% Vegetarian

Amuse-bouche

Starter-Main course-Dessert

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2 course menu • €35

100% Vegetarian

Amuse-bouche

Starter-Main course or Main course-Dessert

STARTERS



Smoked eggplant • €16

Figs and Muscat grapes with verjuice,
smoked eggplant cream with tahini,
Taggiasca olive, caper and shallot condiment,
buckwheat and hazelnut crisp, fresh herbs

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Pork cheek pressé with cider • €18

Marinated raw Chioggia beetroot, cold violet mustard cream,
kohlrabi pickles with mustard seeds

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Escabeche sardines • €18

Grilled corn cream, confit bell peppers with smoked paprika,
cilantro oil

Prices are net and include service

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Menu

MAIN COURSE



Grilled celeriac • €24

Puy lentils with black chanterelles and sweet onions,
black garlic red wine sauce, tangy walnut cream

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Sea bream fillet • €28

Miso cauliflower purée, Banyuls and chestnut honey Quetsche plums,
garlic and sweet chili sautéed endives, sweet and sour Banyuls-dashi
jus, toasted pumpkin seeds

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Rabbit two ways • €28

Saddle ballotine in cabbage leaf and confit leg crisp, vermouth-
braised endive, tangy poached quince, rich rabbit jus

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Chef's Suggestion

available for dinner only

Ossau-Iraty cheese • +€12

Ossau-Iraty sheep's milk cheese, date condiment with Sherry
and long pepper, crunchy celery and almonds

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DESSERT

Pear soufflé beignets • €16

Blackberry-hibiscus sorbet, elderflower labneh cream, eau-de-vie
pear marmalade, raw pear and blackberries in hibiscus syrup,
poppy seed tuile

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Brown butter roasted butternut squash purée • €16

Dark chocolate coffee crèmeux, ginger kumquat gel, candied
squash cubes, Greek yogurt and acacia honey ice cream, cocoa,
almond and cacao nib streusel, raw nashi with verjuice
and Timut pepper

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Roasted apple with pastis caramel • €16

Coconut milk pistachio crèmeux, fennel and green apple
sorbet, polenta and olive oil shortbread

Prices are net and include service