

Market Menu

65 euros

Starter, Main Course and Dessert

Menu and wine pairing at 120 euros (2 wine glasses)

Lunch time except bank holidays

The Harmonious

140 euros

Menu and Wine pairing at 265 euros (5 wine glasses)

Menu and Prestige wine pairing at 375 euros (5 wine glasses)

Tomato from Gironde, bluefin tuna,
seaweed and nasturtium condiment, nectarine iced tea

Mushrooms from our quarries in a thin tartlet,
runny egg yolk, mushroom velours with ponzu

Grilled lobster from our coast,
raspberry and red perilla bisque

Rockfish from the bay of Biscay « à l'unilatéral »,
zucchini rubbed with bergamot,
squid broth reduced with lemon thyme

Peach from Saint-Jean-de-Blaignac,
pecan ice cream, hysope foam

or

Soufflé with vanilla from Comores,
fig sorbet

(extra : 11 euros)

Prices net in euros per person – taxes and service included.

The list of food allergens is available at reception.

The Generous

180 euros

Menu and Wine pairing at 335 euros (6 wine glasses)
Menu and Prestige wine pairing at 485 euros (6 wine glasses)

Tomato from Gironde, bluefin tuna,
seaweed and nasturtium condiment, nectarine iced tea

Chanterelle mushrooms with saffron,
cockles broth refreshed with Pyrenean sea buckthorn

Mushrooms from our quarries in a thin tartlet,
runny egg yolk, mushroom velours with ponzu

Grilled lobster from our coast,
raspberry and red perilla bisque

Rockfish from the bay of Biscay « à l'unilatéral »,
zucchini rubbed with bergamot,
squid broth reduced with lemon thyme

Roasted on the chest pigeon from Marie Bourreau,
corn from the « Deux Bouts » Farm, jus vivified with verbena

Peach from Saint-Jean-de-Blaignac,
pecan ice cream, hysope foam

or

Soufflé with vanilla from Comores,
fig sorbet
(extra : 11 euros)

Extra caviar osciètre from Sturia House: 32 euros

*Extra: Cheeses from our cave,
carrots candied with timut pepper: 25 euros*

Dishes available « à la carte » :
Tomato : 28 € / Chanterelle : 48 € / Mushrooms : 45 €
Lobster : 76 € / Fish of the day : 62 €
Pigeon : 68 € / Desert : 25€

Prices net in euros per person – taxes and service included.
The list of food allergens is available at reception.

Our Partners





It is a real pleasure for me to welcome you to the Logis de La Cadène, Saint-Émilion's oldest restaurant, founded in 1848 and owned since 2013 by the de Boüard de Laforest family, based at nearby Château Angelus. From our restaurant, on a small square in the heart of the village's cobbled streets, you can witness the inspiring hustle and bustle of the inland Bordeaux region.

This sets you off on an adventure that will introduce you to my cuisine, an expression of French gastronomy nuanced by the experience of my years spent in New York and Norway.

My culinary journey celebrates two facets of our beloved Aquitaine region: the ocean, with fish, shellfish and crustaceans caught from Saint-Jean-de-Luz to the Ile d'Oléron, via Arcachon Bay and La Rochelle; and the land, with vegetables from our own farm, La Ferme 1544 in Saint-Loubès, mushrooms from our old quarries at Château Angelus in Saint-Émilion, and meat from local breeds. It is thanks to the treasures entrusted to us every day by our partner producers that my dishes can express the vibrant flavours that you are about to discover. Thank you to our producers, who are the source of what I create to nourish and delight our guests.

While I am the storyteller, the story itself could not exist without the people who work with me every day, both front of house and in the kitchen. I would also like to take this opportunity to thank my teams. Our stimulating discussions broaden, enrich and enhance the culinary experience that we strive to offer each of our guests.

Thibaut Gamba