

# 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)*

Bluefin tuna cured with citrus salt,  
grapefruit and padron pepper condiment,  
red perilla iced tea

Artichoke from Landes in « feuille à feuille »  
squid broth reduced with lemon thyme

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

Brill from the Bay of Biscay « à l'unilatéral »,  
green asparagus, Pil Pil sauce with verbena

Kiwi from Saint-Jean-de-Blaignac,  
pistachio ice cream, cardamom foam

*or*

Grand cru chocolate Soufflé,  
*(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)*

Bluefin tuna cured with citrus salt,  
grapefruit and padron pepper condiment,  
red perilla iced tea

Artichoke from Landes in « feuille à feuille »  
squid broth reduced with lemon thyme

Grilled langoustine from our coast,  
fennel slowly confit with saffron, seabuckthorn bisque

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

Brill from the Bay of Biscay « à l'unilatéral »,  
green asparagus, Pil Pil sauce with verbena

Roasted poultry from « la cour d'Armoise »,  
braised morel, vadouvan sabayon

Kiwi from Saint-Jean-de-Blaignac,  
pistachio ice cream, cardamom foam

*or*

Grand cru chocolate Soufflé,  
*(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 » :  
Mushrooms : 45 € / Artichoke : 45 €  
Scallops : 52 € / Fish of the day : 62 €  
Poultry : 68 € / Soufflé : 25€

# 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*