



Pint



APPETIZERS

CRABE



Crab marinated in yuzu | Celery turnip curry remoulade | Crispy espelette
Citrus salad | Green apple Julienne
\$280

ASPERGES & CANARD



Smoke duck magret | Gesiers cooked with Jerez vinegar
Goat cheese Bavarois | Green asparagus | Pear with red wine | Crunchy
spiced bread
\$350

BETTERAVE & ENDIVES



Beet Variation | Avocado cream | Endive | Bulgur tabulé
Hazelnut dressing | Pralines with the flower of salt of Guérande
\$320

TOMATE ORGANIQUE



Fine tomato tart from Pescadero organic farm and French mustard
Fermented tomato and french mustard sorbet
\$280

FOIE GRAS



Foie gras escalope | Roasted mango | French bread
Sweet & Sour sauce | Pistachio pralines with fleur de sel
\$380

HUÎTRES



Oyster | Champagne Sabayon
Spinach | Shallot vinegar
\$350



CONTAINS LACTOSE



LACTOSE FREE



CONTAINS GLUTEN



GLUTEN FREE



ORGANIC



VEGETARIAN

We take extreme care to assure the quality of our ingredients. However, the consumption of raw products is at your personal discretion. Pesos - dollar exchange rate is the same applied in reception. IVA included in rate.

SOUPS

OIGNON

Onion soup | Emmental cheese | Garlic bread
\$250

SAINT GERMAIN

Pea velouté | Green flavour vegetables
Garden herbs pesto | Smoked milk
\$250

FISH AND SEAFOOD

SAUMON

Salmon filet | Vigneronne sauce | Galette from French Britain
Organic leek
\$600

CHOUCROUTE "PRINTANIÈRE"

Artisan ocean fruit | Artisanal Sauerkraut | Fondant potatoes
Baja California's vegetables with Saffron | Beurre blanc sauce
\$750

POISSON DU JOUR

Catch of the day | Potato skales | Trompette de la Mort mushroom sauce
Grilled Asparagus | Celery root puree
\$650

TOTOABA BASQUAISE

Totoaba filet cooked low temperature | White beans musseline
Poultry Jus | Bell Pepper Piperade | Chorizo
\$600



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VEGETARIAN MENU

SOCCA

Crispy farinata | Baja California vegetables
Cambrey onion compote with truffle | Arugula pesto
\$280

POMME DE TERRE & CÉLERI BOULE

Potato Pithivier and celeriac | Black truffles vegetables emulsion
Tender leaves | walnut vinegar
\$300

MEAT AND POULTRY

LAPIN

Rabbit loin Nem stuffed with foie gras | Cabbage stuffed with candied leg in
summer truffle perfume | Light mustard sauce | Baby turnip stuffed with
quinoa & mushrooms | Parsnips delight
\$750

FILET DE BOEUF

Grilled beef tenderloin | Perigourdine sauce | Potatoes purée
Sallot confit | Marrow in persillade
\$800

CANARD

Duck filet cooked low temperature | Cointreau sauce
potato Anna | Albedo purée | Bulgur blown
\$750

L'AGNEAU

Lamb tenderloin | Lamb shoulder in pasta philo | Couscous perfume with
mint | Spicy glazed vegetable
\$750



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CHEESES

“ASSIETTES” DE FROMAGES



Selection of imported cheeses with jam and dried fruits
\$300

DESSERTS

TATIN AUX POMMES



Tatin-style caramelized apple with sablé Breton,
Papantla vanilla cream and yuzu ice cream
\$200

CONFITURE DE CERISES



Cherry jam with chocolate cream, vanilla foam and amaretto ice cream
\$250

CRÈME BRÛLÉE



Thyme crème brûlée, roasted peach and yogurt ice cream
\$200

GLACES ET SORBETS



Homemade ice creams and sorbets
\$180

SOUFFLÉ AU CHOCOLAT



Chocolate soufflé with gianduia ice cream
\$250



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