

Tasting Menu

Served at Dinner only, Tuesday to Saturday and at Sunday Lunch,
for the whole table

7-course menu

85 Euros

Oyster, Truffle in Two Courses

Poached oyster from the marine vineyards, truffle foam, delicate tartlet with truffle butter and shavings.

Foie Gras, Sea Flavors

Smoked eel and Jerusalem artichoke tartlet, foie gras foam from the Domaine de Lanvaux.

Monkfish, Damraz Beer

Pearlescent monkfish medallion, Damraz beer (Brière beer) beurre blanc, creamy cauliflower with hops, caramelized disc.

Galician Beef, Potatoes

Ribeye heart, potato mille-feuille, beef and cockle condiment, full-bodied meat jus.

Nantes Cream, Sea Foam

Nantes cream from Maison Perrin in kombu seaweed, Anjou wine foam with seaweed.

Buckwheat, Potatoes

Crispy biscuit, buckwheat espuma, potatoes with varied textures.

Chocolate, Bourbon

Cream from Ecuador, bourbon ice cream, chocolate shortbread with Guerande fleur de sel, gavotte.

To accompany our menu suggestions, our chef recommends:

Food and Wine Pairings

FOOD AND WINE PAIRING – CHEF'S CHOICE MENU : 3 glasses for €24 per person

FOOD AND WINE PAIRING – TASTING MENU : 5 glasses for €40 per person

Meat origin: France

Net prices, VAT included, service included

Service from 12:15 pm to 2:00 pm and from 7:15 pm to 9:30 pm.

Pets are not allowed in the restaurant

The Chef's Mood Menu

Set menu starter–main or main–dessert	45 Euros
Set menu starter, main, cheese or dessert	55 Euros
Set menu starter, main, cheese and dessert	65 Euros

Starters

Asparagus, Stracciatella

White asparagus roasted in brown butter, smoked Stracciatella, wild garlic foam, flower crisps.

Foie Gras, Rhubarb (additional charge of 7 euros)

Semi-cooked foie gras, marinated in white port and green pepper, rhubarb and lovage chutney, reduced chicken jus.

Beef, Horseradish

Beef tongue confit for six hours, sliced tataki-style, horseradish espuma, buckwheat crumble, rich clarified beef stock.

Sea bass, Kombucha

Dried sea bass sashimi, kombucha and green apple granita, smoked yoghurt cream, served with cucumber

Oysters from the marine vineyards

Six marine vineyard oysters, red wine vinegar with shallots

Salmon, Swiss chard

Salmon steak with liquid salt, Swiss chard mille-feuille, candied lemon and rye tuile, fresh hibiscus tea

Main Courses

Monkfish, Peas

Monkfish cheek confit in Isigny butter, textured peas, lemongrass beurre blanc, herbaceous Yuzukosho oil

Sea bream, Asparagus

Pale sea bream steak, broad bean mousseline, wild asparagus salad with brown butter, warm salicornia vinaigrette

Veal, Truffle (additional charge of 7 euros)

Roasted veal fillet, truffle-infused potato mille-feuille, garlic cream, mustard shoots, reduced jus

Sardinian Fregola, Ossau Iraty

Risotto of Sardinian Fregola and Egyptian black beetroot, reduced beetroot jus, Ossau Iraty rind, baby leaves

Rabbit, Artichoke

Rabbit saddle with fine stuffing, artichoke mousseline, roasted Poivrade artichoke, full-bodied rabbit jus, walnut and herb mustard condiment

Cheese Board

Aged cheeses from Maison Perrin

Choose up to 4 pieces to create your own personalised tasting

Desserts

Rhubarb, Elderflower

Delicate tartlet, elderflower liqueur frangipane, rhubarb in a checkerboard pattern, elderflowers

Sesame, Exotic Fruit

Black sesame Swiss roll, black sesame praline, mango compote, mango mousse

Chocolate, Verbena

Dark chocolate finger, bitter cocoa sweet pastry, verbena centre and ice cream, dark chocolate glaze, verbena caramel

Lentils, Cheesecake

Whipped white chocolate and lentil ganache, crispy filo pastry, lentil praline, cheesecake-style ice cream

Coffee, Whisky (Order requested at the start of the meal)

Guatemalan coffee soufflé, milk mousse, Bushmills 'Irish Whiskey' ice cream

The Flavours Lunch

Set menu starter–main or main–dessert
Set menu starter, main, dessert

25 Euros
29 Euros

Served at lunch only, Tuesday to Friday – excluding public holidays

Week of May 12 to 15, 2026

Open prawn ravioli, herbal tea

Confit of pork shoulder, mousseline of roasted cauliflower, rich gravy, chopped hazelnuts.

Mojito-style dessert, lemon sorbet.



Children's Menu

“Little Gourmet”

25 Euros

Starter, main and dessert

The chef invites them to choose freely from the adults' menu. Dishes will be adapted to child-sized portions

“Little Foodie”

15 Euros

Main and dessert

Fish or meat of the day, seasonal vegetables or today's mousseline

Fresh fruit salad or homemade indulgent cake



vous invite à ses ateliers enfants

programmation 2026

LE CONCEPT

- Ateliers de 1h à 2h selon la thématique
- Une activité manuelle créative
- Une activité culinaire gourmande
- Du rire et de la bonne humeur !

SAINT VALENTIN - 19€
Samedi 14 Février 2026 - 16h à 17h
Biscuit sablé Coeur et carte d'amoureux

PÂQUES - 19€
Samedi 4 Avril 2026 - 16h à 17h
Décoration de fritures en chocolat et étiquette à personnaliser

FÊTE DES MÈRES - 19€
Samedi 30 Mai 2026 - 16h à 17h
Biscuit sablé Coeur et carte avec poème

C'EST L'ÉTÉ - 19€
Mardi 28 Juillet 2026 - 16h à 17h
Mardi 4 Août 2026 - 16h à 17h
Biscuit sablé "plage" et carte postale

HALLOWEEN - 19€
Mardi 20 Octobre 2026 - 16h à 17h
Mardi 27 Octobre 2026 - 16h à 17h
Mocktail potion magique et masque d'Halloween

NOËL - 29€
Mardi 22 Décembre 2026 - 15h à 17h
Mercredi 23 Décembre 2026 - 15h à 17h
Biscuit de Noël, chocolat chaud et carte de vœux

réservations au 02.40.62.40.00
prépaiement requis
limité à 12 enfants par session

LE SAINT CHRISTOPHE ****
1 AV. DES ALCYONS
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WWW.ST-CHRISTOPHE.COM