



### "Iodized" mushroom

White butter | Seaweed | Vegetal plankton  
Champagne Joseph Perrier Brut Nature

### Scallops

Vintage Caviar | Nasturtium | Bard juice  
Savennières « La Frémine », Domaine FL 2021

### Black Truffle

Beets | Endives | Old Comté  
Bordeaux Supérieur « Cuvée K », Château Massereau 2010

### Pigeon from Monsieur Duleau

Red cabbage | Black garlic | Lactic sauce  
Pessac-Léognan, La Chapelle de La Mission Haut-Brion 2011

### Apples

Jasmin Caviar | Iced and natural | Vegetable juice

### Citrus

Celery | Chicory  
Sauternes, Château de Fargues 2004

This menu is provided as an example and may vary based on availability, seasonality, and product supply.



6-course menu, glass of Champagne, 4 wine pairing, mineral water, and hot beverage:

€200 per person.

All our meats and poultry are of French origin.

In accordance with the current decree (art.9 of Regulation No 1169/2011),  
we wish to inform our valued customers that our products may  
contain one or more of the 14 allergens.

Net prices, taxes and service included.

Credit card and cash are accepted. Gift vouchers from Le Saint-James are not redeemable.

Restaurant La Parenthèse  
102 Rte de Beauval, 33450 Saint-Sulpice-et-Cameyrac