



Menu available until Saturday April the 5th 2025 included

"Iodized" mushroom

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

Langoustines

Fennel | Swiss chard | Saffron condiment
Châteauneuf-du-Pape, Domaine Saint Préfert 2018

Vintage Caviar

Salsify | Green shiso | Pomelo
Vin de France "Marie-Cécile", Le Puy 2023

Foie gras

Sea urchin | Ginger | Red wine sauce
Côte-Rôtie, Domaine Jamet 2014

Apples

Jasmin Caviar | Iced and natural | Vegetable juice

Baba

Lemon balm | Buckwheat | Vanilla
Réhoboam Ratafia Champenois
"Solera 90-19", Henri Giraud

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



Menu available as of Thursday April 10th, 2025

"Iodized" mushroom

Beurre blanc sauce | Seaweed | Vegetal plankton
Champagne Joseph Perrier Brut Nature

Green asparagus

Goat milk | Floral salad | Cucumber condiment
Savennières « La Fremine », Domaine FL 2021

Vintage Caviar

Artichokes | Green shiso | Pomelo
Vin de France "Marie-Cécile", Le Puy 2023

Sweetbread

Sardine | Nasturtium | Intense juice
Saint-Julien, Clos du Marquis 2008

Apples

Jasmin Caviar | Iced and natural | Vegetable juice

Green peas

Strawberries | Pistachio | Glacial mint
Ruster Beerenauslese « Zweigelt », Bruno Landauer – Autriche

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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