



Open letter

*This beautiful story with the Saint James began in September 2012.
In January 2020, I became the fourth Chef of the Saint James.*

*Affection, attachment, and commitment were born.
Somewhat like a love story;
Enormously, Passionately, Madly.*

*My cooking is shaped by the history of the Saint James, of our land,
of its vegetal and a simple well-being.
Follow me in my universe of concentrated tastes, audacity,
sharing and indulgence.*

Mathieu Martin | Head Chef





Our producers and craftsmen

Pierre Bochard | De l'eau à la bouche | Le Pout
Aquaponic vegetables and herbs

Marie-Noël Bastellica | Vallée des 2 sources | Haut-Bourg
Organic farmed vegetables and fruits

Théophile Champagnat | La cave agricole | Floirac
Hydroponic mushrooms and endives

François Demarque | La baratte Bordelaise | Le Bouscat
Butter

Paul Dieudonné | Le moulin de la Veyssière | Neuvic-sur- l'Isle
Walnut, hazelnut and peanut oils

Jean-Luc Constanti | Maison Constanti | Pau
Bread

Caviar Sturia | Saint-Sulpice-et-Cameyrac
Caviar, sturgeon

Christian Teulé | Fargues-Saint-Hilaire
Goat cheese

Marie Le Guen | Beaupouyet
Pigeon

David et Guillaume Gé | Aléna | Rossignol
Truffle

All our meats are of French origin



Statement

A la Folie

180 € | 7 services | Dinner only

Wine pairing in 6 glasses 140 € per person

Passionément

140 € | 6 services | Lunch and dinner

Wine pairing in 3 glasses 80 € per person

Enormément

95 € | 5 courses | Lunch only

Wine pairing in 2 glasses 50 € per person

A Table

59 € without beverages | 79 € with beverages | 4 courses

Lunch only, except on Saturday and public holidays

La Carte

Lunch and dinner



A la Folie – 180 €

"Iodized" mushroom

White butter | Seaweed | Vegetal plankton

Scallops

Young leeks | Bard juice | Nasturtium oil

Langoustine

Fennel from the Lot | Saffron | Coral juice

Trout from the Ciron farm

Baby spinach | Bottarga | Pullet juice

Barbecued sweetbread

Beetroot | Autumn truffle | Coche ham

Beef tenderloin

Chard from La Vallée | Onions | Périgueux sauce

Sébastien's delicacies

Carrot | Chocolate | Citrus

To be ordered before 9 pm by all guests, in the evening only.



Passionnement – 140 €

"Iodized" mushroom

White butter | Seaweed | Vegetal plankton

Scallops

Young leeks | Bard juice | Nasturtium oil

Trout from the Ciron farm

Baby spinach | Bottarga | Pullet juice

Beef tenderloin

Chard from La Vallée | Onions | Périgueux sauce

The Carrot

Bitter orange | Buckwheat | Vegetal curry

The Citrus

Bergamot | Sudachi | Iced mint

To be ordered before 1 pm and 9 pm by all guests.



Enormément – 95 €

“Iodized” mushroom

White butter | Seaweed | Vegetal plankton

The Cabbages

Smoked red mullet | Broccolini | Hollandaise sauce

Beef “levure”

Chard from La Vallée | Onions | Périgueux sauce

The Carrot

Bitter orange | Buckwheat | Vegetal curry

The Chocolate

Peanuts | Ginger | Kaffir lime leaf

To be ordered before 1 pm by all guests, for lunch only.



A Table – 59 € | 79 €

“Iodized” Mushroom

White butter | Seaweed | Vegetal plankton

The Squashes

Smoked duck filet | Calamansi condiment | Concentrated broth

Ballan wrasse from our coasts

Cauliflower | Grape | Buckwheat soufflé

or

Guinea fowl filet

“Vallée” onions | Chickpeas | Stewed juice

The Caramel

Pecan nuts | Vanilla | Coffee

The beverage selection:

White wine:

Graves, Château Peyrat 2020

Saint-Véran, Domaine Louis Jadot 2018

Red wine :

Bordeaux Supérieur, Clos Viroille 2019

Côtes du Rhône « Les Chaux de Fontbonau », Domaine de Fontbonau 2017

Two glasses of wine, ½ mineral water, one hot drink per person.

Net prices in euros, service included.

To be ordered before 1pm by all guests, at lunchtime only, excluding Saturday and public holidays.



La Carte

Starters

Scallops

Primeur caviar | Young leeks | Bard juice 75 €

The Cabbages

Smoked red mullet | Broccolini | Hollandaise sauce 65 €

Mains

Langoustine

Fennel from the Lot | Saffron | Coral juice 80 €

Trout from the Ciron farm

Baby spinach | Bottarga | Pullet juice 70 €

Barbecued sweetbread

Beetroot | Fall truffle | Coche ham 75 €

Beef tenderloin

Chard from La Vallée | Onions | Périgueux sauce 70 €

Cheeses

Trolley service

28 €

Desserts

The Citrus

Bergamot | Sudachi | Iced mint 25 €

The Chocolate

Peanuts | Ginger | Kaffir lime leaf 20 €

*To be ordered before 1 pm and 9 pm for all guests.
Net prices in euros, service included.*



Epicureans in the making

I don't know ?

One dish and one dessert

20 €

I'm hungry !

One starter, one main course and one dessert

35 €

Like the grown-ups !!

Passionnement

75 €

Plate of matured cheeses

15 €

Offer up to 12 years. Net prices, service included.