

The Harmonious

135 euros

Wine pairing at 120 euros (5 wine glasses)
Prestige wine pairing at 225 euros (5 wine glasses)

Confit green asparagus from Landes, pistachio praline,
Sea urchin sabayon with bergamot

Langoustine from our coast grilled on barbecue,
artichoke, XO bisque with aged balsamic

Mushrooms from our quarries in thin buckwheat tartlet,
fried runny egg yolk, ponzu sauce

Red mullet from our coast « à l'unilatéral »,
carrot butter, green shiso

Pear from Saint Jean de Blaignac poached with cardamom
Yogurt ice cream

or

Soufflé with "Noisettine" from Médoc,
hazelnut ice cream
(extra : 11 euros)

Prices net in euros per person – taxes and service included.

The list of food allergens is available at reception.

Please inform us if you wish to consult it

The Generous

170 euros

Wine pairing at 150 euros (6 wine glasses)

Prestige wine pairing at 295 euros (6 wine glasses)

Marinated mackerel from Arcachon, nasturtium extract,
Cold iodized broth with fermented blackcurrant
(extra caviar osciètre from Sturia House: 32 euros)

Confit green asparagus from Landes, pistachio praline,
Sea urchin sabayon with bergamot

Langoustine from our coast grilled on barbecue,
artichoke, XO bisque with aged balsamic

Mushrooms from our quarries in thin buckwheat tartlet,
fried runny egg yolk, ponzu sauce

Red mullet from our coast « à l'unilatéral »,
carrot butter, green shiso

Roasted Limousin veal sweetbread,
Puntarelle and anchovies from our coast,
Aniseed herb jus

Pear from Saint Jean de Blagnac poached with cardamom
Yogurt ice cream

or

Soufflé with "Noisettine" from Médoc,
hazelnut ice cream
(extra : 11 euros)

***Extra: Cheeses from our cave,
beetroot marmalade, seedling mesclun : 25 euros***

Dishes available « à la carte » :

Mushrooms : 45 € / Langoustines: 68 € / Fish of the day : 62 €

Veal sweetbread: 68 € / Soufflé : 25 €

Prices net in euros per person – taxes and service included.

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Ours Partners





It is a real pleasure for me to welcome you to the Logis de La Cadène, Saint-Émilion's oldest restaurant, founded in 1848 and owned since 2013 by the de Boüard de Laforest family, based at nearby Château Angelus. From our restaurant, on a small square in the heart of the village's cobbled streets, you can witness the inspiring hustle and bustle of the inland Bordeaux region.

This sets you off on an adventure that will introduce you to my cuisine, an expression of French gastronomy nuanced by the experience of my years spent in New York and Norway.

My culinary journey celebrates two facets of our beloved Aquitaine region: the ocean, with fish, shellfish and crustaceans caught from Saint-Jean-de-Luz to the Ile d'Oléron, via Arcachon Bay and La Rochelle; and the land, with vegetables from our own farm, La Ferme 1544 in Saint-Loubès, mushrooms from our old quarries at Château Angelus in Saint-Émilion, and meat from local breeds. It is thanks to the treasures entrusted to us every day by our partner producers that my dishes can express the vibrant flavours that you are about to discover. Thank you to our producers, who are the source of what I create to nourish and delight our guests.

While I am the storyteller, the story itself could not exist without the people who work with me every day, both front of house and in the kitchen. I would also like to take this opportunity to thank my teams. Our stimulating discussions broaden, enrich and enhance the culinary experience that we strive to offer each of our guests.

Thibaut Gamba