

The Starters

Duck foie gras from Souprosse marbled with chestnuts,
Combination of quinces, apples and pears.
32 €

The organic farm egg, supreme truffled sauce,
Mushroom marmalade, artichoke and brioche with Bellota ham.
28 €

Marinated red tuna, rice crisps, tagete sorbet,
Lime jelly and creamy avocado.
28 €

Roasted langoustines, arugula juice and thin leeks,
In tartare, with pears and yuzu sorbet,
In a donut, accompanied by mango sauce with chili jelly.
41 €

Banka trout ravioli, chard and hazelnuts,
Ossau Iraty mousse.
26 €

The Sea

Roasted monkfish tail, bearnaise sauce with tarragon juice,
Braised autumn vegetables with peasant bacon.
36 €

Steamed brill fillet, Bastelica's family flowers,
Red kuri squash risotto, candied lemon and Gin 40 emulsion.
38 €

The lobster from Brittany with Armagnac bisque,
Gnocchi and creamy pumpkin,
The claws simmered with red curry and a cloud of potatoes.
52 €

The Earth

The heart of sweetbread roasted in the sautoir, "Diable" sauce,
Creamy parsnip with honey, sunchoke, pear and hazelnut.
42 €

The pigeonneau from Les Landes, bitter chocolate juice,
Legs in pastilla, red cabbage infused with blackcurrant, celery mousseline.
38 €

Eric Ospital's tenderloin and pork belly lacquered in barbecue sauce,
Chestnuts and braised shallots.
35 €

Sweet treats

The golden profiterole: Almond puff pastry, Bourbon vanilla ice cream,
salted butter caramel, « Manjari » melting hot chocolate.
15 €

The chocolate: Chocolate leaf to leaf,
Tonka bean ganache, peanuts creamy and cocoa sorbet.
15 €

The Apple: The Recreated Apple, runny caramel and creamy vanilla,
Breton Shortbread and Golden delicious sorbet.
15 €

The fig: fresh and candied,
Hazelnut desert and light coffee cream.
15 €

The soufflé: Soufflé with limoncello and lemon from Menton,
Lemon thyme sorbet and citrus freshness.
15 €

Cheeses

The fresh and ripened cheeses carriage,
Homemade selection with Monsieur Minvielle, Fromages et Compagnie.
15 €

Coffee, sweets and chocolate 4 €