

The Starters

Semi-cooked and caramelised Souprosse foie gras, dried duck breast,
Strawberry chutney with Timut pepper and brioche bread.
38€

Free-range egg from the Oiloxoko farm in Sare, with truffle supreme sauce,
Puff pastry brioche and Kintoa ham.
34€

Mushroom ravioli,
Shavings of raw foie gras, smoked eel and roasted hazelnuts.
32€

White asparagus from the Landes, pine nut cream,
Grenobloise sauce, salad with market garden herbs.
32€

Roasted langoustines, shellfish oil and creamy bisque,
Carpaccio, citrus vinaigrette and yuzu sorbet.
46€

The Sea

Scallops with hazelnut butter, lime and anchovies,
Beard juice and creamy cauliflower with almonds.
44€

Cod breast confit in citrus butter,
Balea gin cream, watercress coulis and autumn vegetables.
38€

Grilled fillet of sole, gnocchi and butternut cream,
Spinach fondue with walnuts and preserved lemon.
48€

The Earth

Scallops with hazelnut butter, lemon and anchovies,
Beard juice and broccoli and almond mousseline.
44€

Cod breast confit in a citrus flavoured butter,
Fine Balea Gin cream, watercress coulis and spring vegetables.
38€

Grilled fillet of sole, creamy potato, gnocchi glazed with Ossau Iraty,
Spinach fondue with walnuts and preserved lemon.
48€

Sweet treats

Golden profiteroles:
Almond puffs, Bourbon vanilla ice cream, salted butter caramel,
Caribbean hot chocolate.
18€

Strawberries:
Under a sheet of meringue, strawberry confit and sorbet,
Creamy vanilla and tarragon gel.
18€

Chocolate:
Namelaka chocolate, Tonka bean mousse,
Praline and coffee ice cream.
18€

Lemon mint :
Biscuit, candied lemon marmalade, yuzu ganache,
Lemon sorbet, cream and mint juice.
18€

Norwegian omelette:
Mango and orange sorbet, soft orange biscuit,
Mango and Espelette pepper brunoise.
18€

Cheeses

The fresh and ripened cheeses carriage,
Homemade selection with Monsieur Minvielle, Fromages et Compagnie.
18 €

Coffee, sweets and chocolate 4 €