

Autumn Spirit 74€

The starter, the main course and the dessert 67€

Appetizer.

Marinated red tuna,
Lime jelly, creamy avocado and tagete sorbet.

Or

Duck foie gras marbled with chestnuts,
Combination of quinces, apples and pears.

Steamed brill fillet, Bastelica's family flowers,
Pumpkin risotto, candied lemon and Gin 40 emulsion.

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

Chocolate "leaf to leaf",
Tonka bean, peanuts creamy and cocoa sorbet.
