

*Day by day,
« Back from the market » 48€
Lunch Menu,
Excluding Sunday and holidays*

Appetizer

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

Cod breast confit in flavoured butter,
Balea gin cream, watercress coulis and spring vegetables.

Or

Kintoa pork chop, shallot fondue with Irouléguy wine,
Pomme dauphine and light Béarnaise sauce.

Lemon mint, candied lemon marmalade biscuit, yuzu ganache,
Lemon sorbet, cream and mint juice.

"This menu can be served with a wine and food pairing."
2 glasses at €20 or 3 glasses at €3