

The Starters

Caramelised Souprosse's foie gras, smoked duck breast, brioche bread,
Quince chutney and apple ginger.
38 €

Free-range egg from the Oiloxoko farm in Sare, truffled supreme sauce,
Puff pastry brioche and Bellota shoulder.
32 €

The cèpes mushrooms ravioli,
Raw foie gras shavings, smoked eel and roasted hazelnuts.
32 €

The wild mushroom tartlet with Ossau Iraty cheese,
Walnuts and herb infused oil.
38 €

Scampi:
Roasted, shellfish oil and creamy bisque,
Carpaccio, citrus fruit vinaigrette and yuzu sorbet.
44 €

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

Sweetbread browned in a sauté pan, mustard jus,
Creamy caramelised carrot and Greek yoghurt.
46€

Venison fillet, Irouléguy wine sauce and quince jelly,
Mousseline of celery, crosnes and black garlic.
44€

Roast wood pigeon, beatillo tartlet, Armagnac jus,
Glazed and fried salsify.
54€

Sweet treats

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

Chocolate:
Caribbean chocolate cream, vanilla ganache, creamy caramel.
Praliné and Soustons peanut sorbet.
18 €

Clementine:
Clementine sorbet and marmalade, four-spice biscuit,
Black tea custard.
18€

Pear:
Candied in a Combava syrup, vanilla cream,
Roasted hazelnut ice cream.
18 €

Norwegian omelette:
Orange mango 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 €