

## *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€

Guinea fowl from Ferme Dublanc,  
Thyme-infused juice, melting apple, leeks and kumquat.  
44€

Roast pigeon, beatillo tartlet,  
Armagnac juice, glazed and fried salsify.  
52€

## *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 €

Truffles:  
Trompe l'oeil, vanilla truffle ganache,  
Praline and hazelnut crunch.  
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 €*