



From all the passions, the only respectable seems to me to be the love of good food...

Guy de Maupassant

Cold starters

Oyster « Ostra Regal » From Saint Malo

Poached, lemongrass guacamole, Apple lemon and vodka sorbet

-24-

Duck foie gras

Onion, smoked eel Caramelized apple with Porto

-28-

Warm starters



Langoustine

Carott mango and papaya Spicy sauce

-28-

Pig's trotter and crayfish

Pig's cromesqui Roasted crayfish Crayfish emulsion

-24-



Carnaroli Rice

Like a risotto, seasonal vegetables From our market gardener

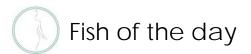
-26-

Fishes

Sea bass

Roasted, artichoke range Poutargue cream

-42-



Grilled fish of the day Zucchini flower and pesto

-40-



Meats



Farmer lamb From Quercy

Confit, Grenaille potatoe, wild mushroom Thyme juice

-38-

Pigeon

Roasted and hay smoked Broad bean, asparagus and pea Pigeon consommé

-40-

Cheeses

Cheese platter

From the basque country
Selection of 3 cheeses on tray
By "Benat" Local cheese maker of Saint-Jean-de-Luz

Sweet creations

By Mathieu Bernard



(To order at the beginning of the diner)

Fig

Confit of fig and fresh fig, gingerbread biscuit Fig mousse, sheep yogurt sorbet

-15-

Peach

Current jelly, olive oil cake Confit of peach Peach sorbet

-15-

Strawberry from Sames

Crispy strawberry biscuit
Soft olive oil and lime biscuit
Strawberry foam
Strawberry and rosé champagne sorbet

-15-

Chocolate raspberry

Chocolate biscuit
Creamy Manjari and raspberry, crispy cacao paste
Raspberry jelly
Raspberry sorbet

-15-

Allergen menu is available on request

Prices in euros – service and taxes included

Tasting Menus



Selection by our chef Alexandre Soulier



Discovery

2 starters

1 main course

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1 dessert

-80-



Creation

2 starters

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1 fish

1 meat

2 desserts

-105-

Same menus will be served for all guest