

STARTERS

Octopus Carpaccio	24 €
Citrus mashed potatoes, piquillo gel, gallega sauce	
Duck Liver Palet 	20 €
Duck liver mousse, amaretto & coffee gelatine, almond crumble & spicy mascarpone	
Banka’s Trout Gravlax	22 €
Fennel salad & stracciatella di burrata	
Perfect Egg	18 €
Basque boudin, parsnip cream & ewe's milk emulsion	
Oysters plates Les Parcs de l’Impératrice (Lège Cap Ferret)	
6 units : 26€ - 9 units : 36€ - 12 units : 48€	

MAINS

Fish of the Day	30 €
Fish fillet & braised and roasted seasonal vegetables, chef's sauce vierge	
Cuttlefish Ink Pasta 	26 €
Squid a la plancha	
Fish Parillada 	32 €
Risotto of the sea	
Rossini Beef 	36 €
Sweet potato mousseline & reduced juice	

TO SHARE

Beef Fillet 	85 €
Roasted potatoes & pepper sauce	

THE DESSERT CART

By Laurent Piballeau - Pastry chef

A sweet treat of your choice 	12 €
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 *Gluten*

 *Vegetarian*

 *Vegetarian option available*



WINES BY THE GLASS

Champagne

Barons de Rothschild Concordia (12cl)	19 €
Barons de Rothschild Rosé (12cl)	25 €

White wines

2017 - Château Sigalas Rabaud “Les Demoiselles de Sigalas” - Bordeaux	9 €
2023 - Luis Seabra “Xisto Illimitado” - Douro, Portugal	10 €
2023 - Domaine Joseph Mellot “Le Lorient” - Pouilly-Fumé	12 €
2022 - Domaine Pascal & Fils - Bourgogne-Côte d’Or	12 €
2023 - Oxer Bastegieta “Marko Gure Arbasoak” - Txakoli de Biscaye, Espagne	14 €

Red wines

2021 - Château de Nages ” Héritage” - Costières de Nîmes	10 €
2023 - Mas Mellet “Le Chemin des Salines” - Gard	11 €
2023 - Domaine de Balansa “La Vinhota” - Hautes-Corbières	11 €
2022 - Domaine Les Astrelles “En Riottes” - Bourgogne Passe-Tout-Grains	12 €
2016 - Château Jean Faux -”St Radegonde” Bordeaux	13 €

Rosé wines

2022 - Domaine Minuty “Prestige” - Côtes de Provence	9 €
2023 - Claude Riffault “La Noue” - Sancerre	12 €

MINERAL WATER

Aquachiara : micro-filtered tap water

Aquachiara still ou sparkling (50cl/75cl)	4 €/6 €
Vittel (50cl/100cl)	5 €/8 €
Perrier (50cl/100cl)	5 €/8 €



HOT DRINKS

Espresso / Americano / Decaffeinated	6 €
Macchiato	7 €
Latte Macchiato	8 €
Double espresso	9 €
Cappuccino	9 €
Teas / Infusions	6 €

BRANA’S BRANDY

	4cl
Pear	17 €
Raspberry	17 €
Plum	17 €
Corsican clementine	17 €
Pear cocoa	17 €

LIQUORS

	4cl
Izarra vert	12 €
Plants	
Manzana	12 €
Apple	
Menta	12 €
Mint	
Patxaka	12 €
Wild apple	
Patxaran	12 €
Plum	
Jinkoa	12 €
Guava	

Net prices in euros - Taxes and service included.

The origin of beef, pork, sheep and poultry: born, raised, slaughtered in France & Spain.

All our wines are appellation wines (AOC, DO, DOC...) unless otherwise indicated.
Excessive alcohol consumption is dangerous for your health, please drink responsibly.

A list of allergens present in the dishes on the menu is available upon request.
For any dietary requirements, do not hesitate to contact our teams.