

TO SHARE FOR THE APERITIF

Board of Abotia farm ham
matured for 24 months IGP Bayonne 15€

THE STARTERS

DUCK FOIE GRAS 19€

Semi-cooked, mango chutney, Sauternes caramel sauce with spices

TART TATIN 15€

Tart with stewed onions, honey and balsamic vinegar,
Perigord's walnut smoked cream, smoked duck breast

THE COD 16€

Cold shredded cod baked at low temperature, Timut pepper,
olive oil dressing with citrus fruits, wasabi mayonnaise

SAINT-NECTAIRE FRENCH CHEESE 14€

Cheese croustilles, compote and pickles pears, red endives salad

THE MAIN COURSES

THE MONKFISH 30€

Roasted tail, quinoa, piquillos ketchup, chorizo turmeric sauce

THE BEEF 29€

Pulled braised beef cheek and pan-fried foie gras, mashed potatoes,
crispy vegetables, red wine sauce with blackcurrant butter 1

THE RETURN OF FISHING 28€

Steamed turnip slices with honey and orange,
mashed carrots with ginger, maltese sauce

THE TURKEY 27€

It stuffed galantine, prune and onion condiments,
roasted seasonal vegetables, meat juice whisky flavoured

THE BURGER... BUT VEGETARIAN... 21€

Homemade brioche bread, butternut steak breaded with sweet spices,
Ossau Iraty cheese, pan-fried new potatoes, artisanal ketchup

THE CHEESE & DESSERTS

THE CHEESES 12€

Our selection of five mature cheeses

THE "FORÊT NOIRE" CAKE 12€

Revisited, chocolate "pain de Gênes", whipped cream with Tonka bean,
girottine, Kalango 65% dark chocolate siphon, stracciatella ice cream

THE FIR TREE 12€

Fir tree pepper shortbread, poached pears, spruce flavour diplomat cream,
pine nuts praliné, honey ice cream

THE COFFEE 12€

Coffee and coconut shortbread, coffee ganache, semi-salted caramel,
coconut ice cream

THE CHOCOLATES 12€

Sacher biscuit, Caramelia 36% chocolate mousse,
Komuntu 80% dark chocolate cream, cacao sorbet