



LE PIN DES LANDES

On ne voit en passant par les Landes désertes,
Vrai Sahara français, poudré de sable blanc,
Surgir de l'herbe sèche et des flaques d'eaux vertes
D'autre arbre que le pin avec sa plaie au flanc,

Car, pour lui dérober ses larmes de résine,
L'homme, avare bourreau de la création,
Qui ne vit qu'aux dépens de ceux qu'il assassine,
Dans son tronc douloureux ouvre un large sillon !

Sans regretter son sang qui coule goutte à goutte,
Le pin verse son baume et sa sève qui bout,
Et se tient toujours droit sur le bord de la route,
Comme un soldat blessé qui veut mourir debout.

Le poète est ainsi dans les Landes du monde ;
Lorsqu'il est sans blessure, il garde son trésor.
Il faut qu'il ait au cœur une entaille profonde
Pour épancher ses vers, divines larmes d'or !

—
Théophile Gautier

Anchovies from the Basque Coast...
*with Patricia Dondaine's green beans,
currants and fresh almonds, straciatella, royal bottarga*

or

Caviar from the Amur river...
*Piel del sapo melon, dashi and bonito, ponzu
(suppl. 55 €)*

The must-have... duck foie gras from Les Landes selected by M. Duperier...
*Slightly seasoned with black cardamom from India,
Solies figs cooked and raw, Sicile pistachios and lemon verbena*

Like a painter's palette...
*cuttlefish, Giol mussels, razor clams, fennel and white peach,
shellfish juice with saffron pistils, black garlic condiment*

The indispensable blue lobster...
*poached in tandoori spiced butter, carrot and citrus mousseline,
lampong pepper reduction, fresh coriander and beurre noisette*

The red mullet grondin of Saint-Jean de Luz... cooked on the binchotan...
*white zucchini, Taggiasche olives and basil in a vinaigrette of tomato seed spiced with harissa,
red mullet juice, aioli with yuzu kosho*

Farmed pigeon from Magescq Wellington style...
*duck foie gras from Les Landes and girolles mushroom,
Nancy turnip with thyme flower and bee pollen, intense jus with peated whisky*
or

A5 Wagyu beef from Gunma prefecture, souvenir of a Japan trip...
*filet grilled on the fireplace... Lautrec pink garlic carpaccio...
whole confit Tamaris tomatoes stuffed with ...tomatoes,
fermented green pepper beef juice
(suppl. 85 €)*

Matured Ardi Gasna by Jean-Bernard from Urkulu, finely grated over cherry jam...
selected by Beñat, our cheese maker in Saint-Jean de Luz, jam of big black cherries of Itxassou

A whiff of spring...
Reine Claude compote and taget sorbet, meringue and Gewurtraminer froth
or

Nicolas Berger chocolate from Madagascar meets up with the Kalamata olive ice cream...
Greek yogurt and olive oil
or

The baba, our signature dessert...
*soaked in Darroze Armagnac of your choice and roasted figs served with honey
and Indonesian Casia cinnamon Chantilly slightly smoked
(suppl. 18 €)*

225 €

*A six course tasting menu is available at 175€
which exclude the painter's palette, the lobster and the reine claude*

*Matured cheese from the Basque country selected by Beñat...
(suppl. 22 €)*

LUNCH MENU

Anchovies from the Basque Coast...
*with Patricia Dondaine's green beans,
currants and fresh almonds, straciatella, royal bottarga*

or

Caviar from the Amur river...
*Piel del sapo melon, dashi and bonito, ponzu
(suppl. 55 €)*

Like a painter's palette...
*cuttlefish, Giol mussels, razor clams, fennel and white peach,
shellfish juice with saffron pistils, black garlic condiment*

The indispensable blue lobster...
*poached in tandoori spiced butter, carrot and citrus mousseline,
lampong pepper reduction, fresh coriander and beurre noisette
(suppl. 28 €)*

or

Farmed pigeon from Magescq Wellington style...
*duck foie gras from Les Landes and girolles mushroom,
Nancy turnip with thyme flower and bee pollen,
intense jus with peated whisky*

A whiff of spring...

*Reine Claude compote and taget sorbet,
meringue and Gewurtraminer froth*

or

Nicolas Berger chocolate from Madagascar
meets up with the Kalamata olive ice cream...
Greek yogurt and olive oil

or

The baba, our signature dessert...
*soaked in Darroze Armagnac of your choice and roasted figs served with honey
and Indonesian Casia cinnamon Chantilly slightly smoked
(suppl. 18 €)*

95 €

*Matured cheese from the Basque country selected by Beñat...
(suppl. 18 €)*

Wine pairing 65€