



## 9-COURSE TASTING MENU

A green gaspacho with cucumber and Anglet sweet chili...  
*spiced with a green curry and Adour kiwi jus,*  
*red mullet slightly marinated with Juniper, mayonnaise with the fish liver, young basil leaves*  
or  
When the Krystal caviar from lake Qiandao meets the fresh chickpeas from Didier Ferreint...  
*« Perle Blanche » oyster, cockles and smooth clams in a shellfish jelly slightly smoked*  
*(suppl. 55 Euros)*

Thick "Coeur de Boeuf" Tomato Slice from Patricia Dondaine...  
*garnished with cherry tomatoes, 'redcurrant' baby tomatoes fermented, herbes and flowers of the day,*  
*two condiments – of confit tomatoes and of dried tomatoes – with a Tomato sauce,*  
*red tuna from Saint-Jean de Luz, shredded dried tuna's heart*

Duck foie gras sorted by Robert Dupérier in Les Landes...  
*just roasted with sesame seeds and buckwheat,*  
*"Piel de Sapo" Melon seasoned fresh Sancho leaves, acidity of a jus with Saké*

The very large langoustine from Guilvinec only slightly cooked...  
*Trombetta courgette, yellow courgette, and white peaches, seasoned with verbena and Timut pepper*  
*foam made with the last fresh almonds of the season*

The line-caught Hake from Saint-Jean de Luz...  
*cooked 'à la nacre', then rolled in a thin slice of guanciale from Pierre Matayron,*  
*Pigna coco beans, pesto of seaweed from Brittany and confit Menton lemon,*  
*obione leaves and a dashi of « Noir de Bigorre » ham*

The tender Dombes duckling from 'chez Miéral'...  
*the breast is roasted with a crust of buckwheat and star anis, the leg is confit and rolled in a fritter,*  
*green beans spiced with Foatsiperifery pepper, fresh and fermented blackcurrant,*  
*duck jus with peated whisky*  
or  
Wagyu beef Grade 5 from Gunma prefecture in Japan...  
*the fillet is grilled in the fireplace... shabu shabu with strips cut into the ribs...*  
*broad beans and pimientos del Piquillo, beefsauce*  
*(suppl. 85€)*

Matured Ardi Gasna from Urkulu Valley...  
*selected by Béñat, our cheese maker in Saint-Jean de Luz, jam of big black cherries from Itxassou*

The Bergeron Apricot from Yannick Colombier, producer from Moissac...  
*onto a puff pastry tart garnished with almond cream with lemon zests and confit ginger,*  
*Champagne/saffron sabayon, olive oil ice cream to refresh it all*

The surprising association between chocolate and confit pimiento del Piquillo...  
*Colombian chocolate from Nicolas Berger as a crèmeux,*  
*walnut biscuit and praline, chipotle condiment, chocolate/chipotle sorbet, crispy arlettes*  
or  
The baba, our signature dessert...  
*soaked in the Darroze Armagnac of your choice,*  
*fresh Tulameen raspberries, others as a compote and even more as a sorbet,*  
*whipped cream perfumed with juniper and geranium*  
*(suppl. 18€)*

250€

*We propose a 8 course wine and food pairing for 175€*



## 6-COURSE TASTING MENU

A green gaspacho with cucumber and Anglet sweet chili...  
*spiced with a green curry and Adour kiwi jus,*  
*red mullet slightly marinated with Juniper, mayonnaise with the fish liver, young basil leaves*  
or

When the Krystal caviar from lake Qiandao meets the fresh chickpeas from Didier Ferreint...  
*« Perle Blanche » oyster, cockles and smooth clams in a shellfish jelly slightly smoked*  
(Suppl. 55€)

Thick "Coeur de Boeuf" Tomato Slice from Patricia Dondaine...  
*garnished with cherry tomatoes, 'redcurrant' baby tomatoes fermented, herbes and flowers of the day,*  
*two condiments – of confit tomatoes and of dried tomatoes – with a Tonnato sauce,*  
*red tuna from Saint-Jean de Luz, shredded dried tuna's heart*

The line-caught Hake from Saint-Jean de Luz...  
*cooked à la nacre', then rolled in a thin slice of guanciale from Pierre Matayron,*  
*Pigna coco beans, pesto of seaweed from Brittany and confit Menton lemon,*  
*obione leaves and a dashi of « Noir de Bigorre » ham*

The tender Dombes duckling from 'chez Miéral'...  
*the breast is roasted with a crust of buckcheat and star anis, the leg is confit and rolled in a fritter,*  
*green beans spiced with Voatsiperifery pepper, fresh and fermented blackcurrant,*  
*duck jus with peated whisky*  
or

Wagyu beef Grade 5 from Gunma prefecture in Japan...  
*the fillet is grilled in the fireplace... shabu shabu with strips cut into the ribs...*  
*broad beans and pimientos del Piquillo, beef sauce*  
(Suppl. 85€)

Matured Ardi Gasna from Urkulu Valley...  
*selected by Bènat, our cheese maker in Saint-Jean de Luz, jam of big black cherries from Itxassou*  
(Suppl. 22€)

The surprising association between chocolate and confit pimiento del Piquillo...  
*Colombian chocolate from Nicolas Berger as a crémeux,*  
*walnut biscuit and praline, chipotle condiment, chocolate/chipotle sorbet, crispy arlettes*  
or

The baba, our signature dessert...  
*soaked in the Darroze Armagnac of your choice,*  
*fresh Tulameen raspberries, others as a compote and even more as a sorbet,*  
*whipped cream perfumed with juniper and geranium*  
(Suppl. 18€)

195€

*We propose a 5 course wine and food pairing for 150€*



## VEGETARIAN MENU

Beetroot cooked « en robe des champs »...  
*raw cream smoked with hay, Espelette pepper and parsley caviar, herbs and flowers*

Thick "Coeur de Boeuf" Tomato Slice from Patricia Dondaine,...  
*garnished with cherry tomatoes, redcurrant baby tomatoes fermented, herbs and flowers of the day  
two condiments – of confit tomatoes and of dried tomatoes with a Tomato sauce  
red tuna from Saint Jean de Luz, shredded dried tuna's heart*

Spelt from Haute Provence cooked as a risotto...  
*chard ribs and greens*

The sand carrot from Terroir d'Avenir, our local farmer from Provence...  
*cooked like a fondant cake with Tandoori spices, citrus carrot mousseline, fresh coriander and spring onion jus*

Patricia Dondaine's fevettes, our local farmer from Essonne...  
*cooked in raviole, perfumed broth with parmesan and kombu*

Nancy turnip cooked « Wellington » style ...  
*with girolles mushrooms and thyme flower, rain juice with honey from Paris*

Matured Ardi Gasna from Urkulu Valley...  
*selected by Béñat, our cheese maker in Saint-Jean-de-Luz...  
Jam of big black cherries from Itxassou*

Bergeron apricots from Moissac producer Yannick Colombier...  
*on a flaky tart topped with an almond cream with lemon zest and candied ginger,  
champagne/safran sabayon, and an olive oil ice cream to refresh it all*

The surprising association between chocolate and confit pimiento del Piquillo...  
*Colombian chocolate from Nicolas Berger as a cremeux  
walnut biscuit and praline, chipotle condiment, chocolate chipotle, crispy arlettes*

*or*  
The baba, our signature dessert...  
*soaked in the Darroze Armagnac of your choice,  
tulameen raspberries, some fresh, some stewed, some sorbeted, chantilly flavoured with juniper and geranium  
(suppl. 18€)*

250€

*A six-course tasting menu is available at 195€ which excludes the risotto, fevettes and apricots*