



LUNCH MENU

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*

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)*

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

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

or

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 Voatsiperifery pepper, fresh and fermented blackcurrant,
duck jus with peated whisky*

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*

or

The surprising association between chocolate and confit Pimientos 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€)*

95 €

*Matured cheese from the Basque country selected by Beñat...(suppl. 22€)
Wine pairing 75 €*