



LE PIN DES LANDES

No other tree we see, crossing the desert Landes,
True French Sahara, dusted of white sand,
Emerging amongst dry grass and green water pools
But the majestic pine, a notch in its flank,

Indeed, to steal from it its tears of resin,
Man, greedy tormentor of the Creation
Who only lives to the expense of the one he murders,
In its hurt trunk opens a large cut!

Without sparing its blood flowing drip by drip,
The pine pours its balm and its effervescent sap,
And stand always straight on the edge of the road,
Like an injured soldier willing to die on its feet.

That is how the Poet stands in the Landes of the world;
Unharméd, he keeps its treasure
And only when its heart is slashed
He pours his verses out, divine tears of gold!

—

Théophile Gautier

The tasty scallops from Erquy like a tartare with sea urchin coral...
endive mikado, kohlrabi and apple, coral cream

or

When the Kristal caviar from the thousand island lake meets Patricia Dondaine's cauliflower
and kiwi from Adour...

Brittany langoustine marinated with green Sancho pepper, slightly roasted hazelnuts
(suppl. 55 Euros)

The Bordeaux cep mushroom from our forests, obviously in autumn...
carpaccio with foie gras from les Landes, Perigord fresh walnuts cream, vin jaune emulsion

« The black rice »

pan fried baby cuttlefish and chorizo, lemon and parsley,
Parmiggiano Reggiano cream

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

From Saint Jean de Luz fish market, the last red tuna of the season...

grilled on the barbecue,
corn bean from Béarn, pimientos del piquillo and seaweed,
tuna heart as a bottarga, piperade sauce

Wood pigeon cooked "very rare" on my grandfather's grill...
stuffed under the skin of its giblets, then flamed with capucin... beets and kumquats,
intense gravy with mole Poblano

or

Wagyu Grade 5 beef from Gunma Prefecture, Japan...
grilled fillet in the fireplace... shabu shabu with strips cut from the ribs...
Lacquered pine morel, dashi vinegar reduction, chive 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,
big black cherries jam from Itxassou

Roasted figs from Solliès with verjus from Frédéric Bourgoïn...
speculoos fudge and shortbread, figs leaves sorbet

When the chocolate from Nicolas Berger meets the black cardamom from Himalaya...
caramelized cocoa brioche, ganache and chocolate biscuit,
black cardamom ice cream and custard

or

The baba, our signature dessert...
soaked in Darroze Armagnac of your choice,
served with quince confit and bergamot, quince and rose granita,
Earl Grey tea chantilly cream
(suppl. 18€)

250€

A six-course tasting menu is available at 195€
which exclude the black rice, the lobster and the fig
Matured cheese from the Basque country selected by Beñat...
(suppl. 22€)