



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

Who says fresh almonds, says ajo blanco...
*spiced with pickles pink garlic petals from Lautrec,
fresh anchovies from Saint-Jean de Luz marinated in Colatura di alici di Cetara,
thorny cucumber, oyster leaves and simply fried Pantelleria capers*

or

When the Kristal caviar from lake Qiandao meets the Pigna bean...
*large razor clams from Normandy slightly stiffened, "Perle Blanche" oyster,
raw cream spiced with finger lime*

(suppl. 55 Euros)

The "Belles du Marsan" white asparagus, just like a "Madeleine de Proust"...
*as a carpaccio served onto the crab that was grilled in its shell, shredded liquorice,
sabayon perfumed with saffron growing on the Auvergne volcanoes*

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 indispensable blue lobster with Tandoori...
*carrot and citrus fruits mousseline,
Lampong pepper reduction with fresh coriander and beurre noisette*

The best part of Tuna, its belly...
*slightly grilled on the binchotan, the first green and wax beans with mostarda di Crémone,
guanciale of black pig from Gascogne, dried tuna heart, fish bone jus lightly fermented*

or

Taking me back in times : the seasonal salmon from Adour river...
*cooked on the skin on the binchotan...
smoked potato mousseline, spring flowers and herbs, creme with caviar on an oyster leaf*

(suppl.65€)

Pigeon from Magescq just like a spring brease in Kyoto...
*cooked in a young cherry blossom leaf, peas from Provence and kiwis from Adour with sakura flower,
salmis sauce perfumed with the pea pods*

or

Wagyu beef Grade 5 beef from Gunma prefecture in Japan...
*the fillet is grilled in the fireplace... shabu shabu with strips cut into the ribs...
celery roasted with the perfumes of coffee, beef jus with fermented pepper*

(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 Ciflorette Strawberries from Thibault Pique in Carpentras...
*some are simply fresh, others in a marmalade with elderflower or prepared like a jam from 'Vieux Garçon'
chantilly cream, propolis ice cream, thin croustade tuile*

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, kiwi from Adour seasoned with a fennel vinaigrette
kiwi sorbet, toasted fennel seeds and Madagascar vanilla chantilly*

(suppl. 18€)

250€

*A six-course tasting menu is available at 195€
which excludes the duck foie gras, the lobster and the Ciflorette strawberries
Matured cheese from the Basque country selected by Beñat... (suppl. 22€)*