



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

Tomato passion... Beautiful “Cœur de Bœuf” tomato from Bruno Cayron...
*topped with a sauce of charred tomatoes, another of sun-dried tomatoes,
and a third with basil, then glazed with a reduced tomato consommé,
served with a redcurrant tomato vinaigrette, golden purslane and tomato seeds*
or

Bluefin tuna from the Saint-Jean-de-Luz fish market at the height of the season...
*a thick slice cut from the heart of the fillet,
Noa cucumber and Armenian cucumber with a sprinkling of salt, confit lemon and glasswort,
tosazu jelly, Kristal caviar from the thousand island lake*
(Suppl. 60€)

Duck foie gras from the Landes region, selected for us by the Dupérier family in Souprosse...
*confit with Timut berries, then set in a terrine,
‘peau de crapaud’ melon and fennel marinated in verjus, warm brioche with fennel seeds*

Green beans from our small-scale growers...
*lightly sautéed with shallots, then layered with sardine fillets marinated in colatura di alici,
arranged in a ‘millefeuille’, with a vinaigrette made with Kombu seaweed vinegar
and seasoned with the Røellinger family’s ‘Jardin Marin’ blend of spices*

Blue lobster from the Normandy coast...
*simply cooked ‘à la nacre’ then flambéed with papatxa and Capucin,
translucent slices of ‘Grafitti’ aubergines from Patricia Dondaine,
shellfish broth seasoned with yuzu kosho and tarragon*

Line-caught hake from the Luzian fishermen, at the height of the season...
*lightly seared in duck fat,
with guindillas, Cantabrian anchovies, lovage,
and a Koskera-style sauce*

“Rouen dark duck” from Pierre Duplantier, matured by us...
*supreme roasted “à la goutte de sang”, still slightly pink,
raviole with yellow beetroot, red plum, confit ginger and green shiso,
reduced duck consommé enriched with ‘molé poblano’*
or

Grade 5 Wagyu beef from Gunma Prefecture, Japan...
*fillet cooked on my grandfather's grill, homemade cecina, bao filled with pulled beef,
Roscoff onion confit, beef juice with fresh green pepper, lightly fermented*
(Suppl. 85€)

When fresh seasonal herbs add a touch of flavour to an almond-based dessert...
*almond milk ice cream, yoghurt meringue,
Chartreuse-flavoured foam*

Peruvian chocolate by Nicolas Berger and black fruits...
meadowsweet chantilly cream, caramelized coffee cascara, meringue and cocoa nib sauce
or

The authentic baba, our signature dessert...
*soaked in Darroze Armagnac of your choice, fresh red plums, some served as a “compotée”
with confit ginger, mirabelle plums with honey and vanilla from Madagascar,
goat’s milk sorbet, chantilly flavoured with camomile*
(Suppl. 18€)

290€

*A five-course tasting menu is available at 225€ which excludes the beans, the lobster and the fresh herbs
Matured cheese from the Basque country selected by Beñat... (Suppl. 28€)*