



LUNCH MENU

The Cep mushroom from Bordeaux, the real jewel of our table in autumn.....
*as a carpaccio with foie-gras from les Landes, cream of fresh walnuts from Perigord,
vin jaune d'Arbois emulsion*

or

The iconic oyster from Giol and Kristal caviar from the thousand island lake ...
iced velouté of corn bean from Béarn, and Barolo vinegar
(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,
Paimpol coco beans, pesto of seaweed from Brittany and confit lemon from Menton,
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

Guinea fowl from les Landes raised in the wild in the pine forests...
*the breast is roasted crispy on the skin and the garnished wings are lacquered,
"escaoutoun" of grand roux corn, a corn tempura with tarragon,
roast jus enriched with chanterelles mushrooms and spiced with mollé
and Siltimur pepper.*

The round and black fig from Monsieur Baud in Bordeaux...

*is served fresh... marinated in black fruits juice...
roasted with honey and rosemary... as a marmalade...
thin crispy tuiles garnished with a mascarpone cream perfumed with vanilla olive oil
and a fig leaf panna cotta*

or

The interesting combination of chocolate and Bordeaux ceps...
Colombian chocolate from Nicolas Berger as a mousse, chocolate gavottes and meringue biscuit,

roasted ceps in cocoa bean syrup, cep ice cream, dulce leche with buckwheat

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 €