



9-COURSE TASTING MENU

A green gaspacho with cucumber and Anglet sweet chili...
spiced with a green curry and Adour kiwi jus,
red mullet slightly marinated with Juniper, mayonnaise with the fish liver, young basil leaves

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 Bordeaux cep mushroom, the jewel of our autumn table.....
carpaccio with foie gras from les Landes, Périgord fresh walnuts cream, vin jaune emulsion

« The black rice »

pan-fried chipiron and chorizo, lemon and parsley, Parmigiano Reggiano cream

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

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

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

or

Wagyu beef Grade 5 from Gunma prefecture in Japan...
the fillet is rolled in a fig leaf... shabu shabu with strips cut into the ribs...
eggplant "millefeuille", crispy millet, fig leaf infused juice
(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 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 with vanilla olive oil and a fig leaf panna cotta

The surprising association between chocolate and confit pimienta 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€)

250€

We propose a 8 course wine and food pairing for 175 €



6 COURSE TASTING MENU

A green gaspacho with cucumber and Anglet sweet chili...
spiced with a green curry and Adour kiwi jus,
red mullet slightly marinated with Juniper, mayonnaise with the fish liver, young basil leaves
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 Bordeaux cep mushroom, the jewel of our autumn table.....
carpaccio with foie gras from les Landes, Perigord fresh walnuts cream, vin jaune emulsion

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 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
or

Wagyu beef Grade 5 from Gunma prefecture in Japan...
the fillet is rolled in a fig leaf... shabu shabu with strips cut into the ribs...
eggplant "millefeuille", crispy millet, fig leaf infused juice
(suppl. 85€)

Matured Ardi Gasna from Urkulu...
selected by Béñat, our cheese maker in Saint-Jean de Luz,
jam of big black cherries from Itxassou

The surprising association between chocolate and confit pimientos del Piquillo...
Colombian chocolate from Nicolas Berger as a crémeux
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€)

195 €

We propose a 5 course wine and food pairing for 150€



VEGETARIAN MENU

Beetroot cooked « en robe des champs »...
*Raw cream smoked with hay, Espelette pepper and parsley caviar,
herbs and flowers*

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 –*

Spelt from Haute Provence cooked as a risotto...
chard ribs and greens

The sand carrot from Terroir d'Avenir, our local farmer from Provence...
cooked like a fondant cake with Tandoori spices, citrus carrot mousseline, fresh coriander and spring onion jus

The eggplant "Millefeuille" ...
eggplant "millefeuille", crispy millet, fig leaf infused juice

Nancy turnip cooked « Wellington » style ...
with girolles mushrooms and thyme flower, rain juice with honey from Paris

Matured Ardi Gasna from Urkulu Valley...
*selected by Béñat, our cheese maker in Saint-Jean-de-Luz...
Jam of big black cherries from Itassou*

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 an olive oil ice cream and panna cotta, fig leaf Chantilly cream*

The surprising association between chocolate and confit pimiento del Piquillo...
*Colombian chocolate from Nicolas Berger as a cremeux
walnut biscuit and praline, chipotle condiment, chocolate chipotle, 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€)*

250€

A six-course tasting menu is available at 195€ which excludes the risotto, eggplant and the fig