



9-COURSE TASTING MENU

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 Krystal caviar from lake Qiandao meets the fresh chickpeas from Didier Ferreint...
*« Perle Blanche » oyster, cockles and smooth clams in a shellfish jelly slightly smoked
(suppl. 55 Euros)*

Heirloom Tomatoes from Patricia Dondaine, our local farmer from Yvelines...

*some are raw, others slightly confit or even pickled...
two condiments – of confit tomatoes and of dried tomatoes – with a Tomato sauce,
red tuna from Saint-Jean de Luz, basil and Taggiasche olive powder*

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 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 beef from Gunma prefecture in Japan...

*the fillet is grilled in the fireplace... shabu shabu with strips cut into the ribs...
fava beans and pimientos del Piquillo, beef sauce
(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

Bergeron apricots from Moissac producer Yannick Colombier...

*on a flaky tart topped with an almond cream with lemon zest and candied ginger,
champagne/safran sabayon, and an olive oil ice cream to refresh it all*

The surprising association between chocolate and confit pimienta 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,
tulameen raspberries, some fresh, some stewed, some sorbeted, chantilly flavoured with juniper and geranium
(suppl. 18€)*

250€

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



6-COURSE TASTING MENU

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 Krystal caviar from lake Qiandao meets the fresh chickpeas from Didier Ferreint...
*« Perle Blanche » oyster, cockles and smooth clams in a shellfish jelly slightly smoked
(suppl. 55 Euros)*

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*some are raw, others slightly confit or even pickled...
two condiments – of confit tomatoes and of dried tomatoes – with a Tomato sauce,
red tuna from Saint-Jean de Luz, basil and Taggiasche olive powder*

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,
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*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 beef from Gunma prefecture in Japan...
*the fillet is grilled in the fireplace... shabu shabu with strips cut into the ribs...
fava beans and pimientos del Piquillo, beef sauce
(suppl. 85€)*

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

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,
tulameen raspberries, some fresh, some stewed, some sorbeted, chantilly flavoured 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

Heirloom Tomatoes from Patricia Dondaine, our local farmer from Yvelines...
*some are raw, other slightly confit or even pickled...
two condiments – of confit tomatoes and of dried tomatoes
basil and Taggiasche olive powder*

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

Patricia Dondaine's fevettes, our local farmer from Essonne...
cooked in raviole, perfumed broth with parmesan and kombu

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

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*selected by Béñat, our cheese maker in Saint-Jean-de-Luz...
Jam of big black cherries from Itxassou*

Bergeron apricots from Moissac producer Yannick Colombier...
*on a flaky tart topped with an almond cream with lemon zest and candied ginger,
champagne/safran sabayon, and an olive oil ice cream to refresh it all*

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,
tulameen raspberries, some fresh, some stewed, some sorbeted, chantilly flavoured with juniper and geranium
(suppl. 18€)*

250€

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