



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

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 €)

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 – with a Tonnato sauce
red tuna from Saint-Jean de Luz, shredded dried tuna's heart

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 very large langoustine from Guilvinec only slightly cooked...
trombetta courgette, yellow courgette, and white peaches, seasoned with verbena and Timut pepper
foam made with the last fresh almonds of the season

The line-caught Hake from Saint-Jean de Luz...
cooked à la nacre, then rolled in a thin slice of guanciale from Pierre Matayron,
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 grilled in the fireplace... shabu shabu with strips cut into the ribs...
broad 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

The Bergeron Apricot from Yannick Colombier, producer from Moissac...
into a puff pastry tart garnished with almond cream with lemon zests and confit ginger,
Champagne/saffron sabayon, 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 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

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€)

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 – with a Tonnato sauce,
red tuna from Saint-Jean de Luz, shredded dried tuna's heart

The line-caught Hake from Saint-Jean de Luz...
cooked 'à la nacre', then rolled in a thin slice of guanciale from Pierre Matayron,
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 grilled in the fireplace... shabu shabu with strips cut into the ribs...
broad 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

The surprising association between chocolate and confit pimiento 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, herbs and flowers of the day
two condiments – of confit tomatoes and of dried tomatoes with a Tomato sauce
red tuna from Saint Jean de Luz, shredded dried tuna's heart*

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

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 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