



## 9-COURSE TASTING MENU

Mikado of red beet and crapaudine beetroots powdered with roses of Damas...  
*Saint-Jean de Luz sea bream marinated with pink berries,  
blackcurrant leaf jelly, oxalys and purple shiso,  
reduced beetroot jus spiked with sake*

*or*

Sea urchin from Galicia and Kristal caviar  
*fine cauliflower cream from Patricia Dondaine as a fine custard cream  
hazelnuts from Piémont, sea urchin foam  
(Suppl. 55€)*

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*

« The black rice »

*large squid from Saint-Jean de Luz fishery, simply roasted in its own ink, chorizo and confit tomatoes,  
bitterness from lemon and parsley, Parmigiano Reggiano foam*

The indispensable blue lobster with Tandoori...  
*carrot and citrus fruits mousseline,  
Lampong pepper reduction with fresh coriander and beurre noisette*

The tasty scallops from the Baie de Seine...  
*just roasted in duck fat,  
salsify and a few pieces of chestnut glazed in a poultry jus with peated whisky,  
a bit of black garlic and a chestnut emulsion*

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,  
"escaoutou" of grand roux corn, a corn tempura with tarragon,  
roast jus enriched with chanterelles mushrooms and spiced with mollé and Siltimur pepper.*

*or*

Wagyu beef Grade 5 from Gunma prefecture in Japan...  
*grilled fillet in the fireplace... charcuterie of Wagyu beef carved in the faux-filet...  
lacquered pine morel mushrooms, dashi vinegar reduction, chive jus, soufflé potatoes  
(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 perfumed with vanilla olive oil  
and a fig leaf panna cotta*

The interesting combination of chocolate and Bordeaux cep mushrooms...  
*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,  
candied quinces and others in pastry, others as a compote and even more as a sorbet,  
whipped cream perfumed with Batak berries  
(Suppl. 18€)*

250€

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



## 6 COURSE TASTING MENU

Mikado of red beet and crapaudine beetroots powdered with roses of Damas...

*Saint-Jean de Luz sea bream marinated with pink berries,  
blackcurrant leaf jelly, oxalys and purple shiso,  
reduced beetroot jus spiked with sake*

*or*

*Sea urchin from Galicia and Kristal caviar  
fine cauliflower cream from Patricia Dondaine as a fine custard cream,  
hazelnuts from Piedmont, sea urchin foam  
(Suppl. 55€)*

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*

The tasty scallops from the Baie de Seine...

*just roasted in duck fat,  
salsify and a few pieces of chestnut glazed in a poultry jus with peated whisky,  
a bit of black garlic and a chestnut emulsion*

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.*

*or*

*Wagyu beef Grade 5 from Gunma prefecture in Japan...  
grilled fillet in the fireplace... charcuterie of Wagyu beef carved in the faux-filet...  
lacquered pine morel mushrooms, dashi vinegar reduction, chive jus, soufflé potatoes  
(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 interesting combination of chocolate and Bordeaux cep mushrooms...  
*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,  
candied quinces and others in pastry, others as a compote and even more as a sorbet,  
whipped cream perfumed with Batak berries  
(Suppl. 18€)*

195€

*Matured cheese from the Basque country selected by Beñat... (Suppl. 22€)*



## VEGETARIAN MENU

Mikado of red beet and crapaudine powdered with roses of Damas...  
*tofu marinated with pink berries,  
blackcurrant leaf gel, oxalys and purple shiso,  
reduced beet juice spiked with sake*

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*

Acquarello rice cooked as a risotto...  
*Puntarelles and brebis cheese from Pays Basque*

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 potato Raviole ...  
*with onion broth and grated Alba White Truffle*

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*

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*

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,  
candied quinces and others in pastry, others as a compote and even more as a sorbet,  
whipped cream perfumed with Batak berries  
(Suppl. 18€)*

250€

*A six-course tasting menu is available at 195€ which excludes the rice, raviole and the fig*