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LE PIN DES LANDES

No other tree we see, crossing the desert Landes,  
True French Sahara, dusted of white sand,  
Emerging amongst dry grass and green water pools  
But the majestic pine, a notch in its flank,

Indeed, to steal from it its tears of resin,  
Man, greedy tormentor of the Creation  
Who only lives to the expense of the one he murders,  
In its hurt trunk opens a large cut!

Without sparing its blood flowing drip by drip,  
The pine pours its balm and its effervescent sap,  
And stand always straight on the edge of the road,  
Like an injured soldier willing to die on its feet.

That is how the Poet stands in the Landes of the world;  
Unharméd, he keeps its treasure  
And only when its heart is slashed  
He pours his verses out, divine tears of gold!

—  
*Théophile Gautier*

# *Valentine's Day Menu 2024*

A seasonal consommé to prepare your palate...  
*today's mushroom dashi*

Kristal caviar "à la royale", to start...  
*"Perle Blanche" oyster from Papin-Poget, white Bearn beans cream*

Homage to the Parisian terroir... Grégory Spinelli's "champignon crème" ...  
*line-caught sea bass carpaccio from Saint-Jean de Luz and lardo di Colonnata,  
Périgord fresh walnuts cream, Douglas fire perfume essence*

A must on my table... the duck foie gras sorted by Robert Dupérier in the Landes...  
*confit with Banasura smoked black pepper from Karnataka,  
beetroot leaves and wild mushrooms like a winter undergrowth*

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

The tasty scallops from Baie de Seine...and black truffle from Périgord...  
*steamed Swiss chard,  
gravy juice and Parmigiano Reggiano emulsion*

Veal Sweetbreads spiked with Périgord black truffle...Roasted in a spelled bread crust...  
*the first green asparagus of the season from Mallemort grilled on the barbecue,  
vin jaune from Arbois sabayon*

Matured Ardi Gasna by Jean-Bernard from Urkulu, finely grated over cherry jam...  
*selected by Béñat, our cheese maker in Saint-Jean de Luz  
big black cherries jam from Itxassou*

"Reinette" apple baked in a hibiscus and cider caramel...  
Sweet clover ice and whipped cream,  
Caramelised arlettes of puff pastry brioche—

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335€

7 wine pairing courses (8cl) : 175€  
7 champagne pairing courses (8cl) : 245€