LE PIN DES LANDES

On ne voit en passant par les Landes désertes,
Vrai Sahara français, poudré de sable blanc,
Surgir de l'herbe sèche et des flaques d'eaux vertes
D'autre arbre que le pin avec sa plaie au flanc,

Car, pour lui dérober ses larmes de résine,
L'homme, avare bourreau de la création,
Qui ne vit qu'aux dépens de ceux qu'il assassine,
Dans son tronc douloureux ouvre un large sillon !

Sans regretter son sang qui coule goutte à goutte,
Le pin verse son baume et sa sève qui bout,
Et se tient toujours droit sur le bord de la route,
Comme un soldat blessé qui veut mourir debout.

Le poète est ainsi dans les Landes du monde ;
Lorsqu'il est sans blessure, il garde son trésor.
Il faut qu'il ait au cœur une entaille profonde
Pour épancher ses vers, divines larmes d'or !

—

Théophile Gautier

The big scallop from the Bay of Seine…
thick carpaccio seasoned with yuzu and dried coral,
green and brown seaweed tartare, "cocos de Paimpol" beans,
Normandy cream enhanced with a seaweed oil and a "garum" we've marinated ourselves
or
A whiff of iodine around the Kristal caviar from the Lake of a Thousand Islets...
natural hollow oyster from the Beaulieu family in Brittany,
sea herbs served in a jelly of shellfish jus and dashi
(Suppl. 60€)

Homage to the Parisian terroir... Grégory Spinelli's "champignon crème" ...
light gravlax of red porgy with "lardo di Colonnata",
fresh Périgord walnuts, vinaigrette with hints of Douglas fir

Duck foie gras from the Landes region, selected for us by the Dupérier family in Souprosse…
just roasted with sesame and buckwheat seeds
kiwi enhanced with Sancho leaves, acidity of a sake sauce

The unmissable blue lobster Tandoori…
carrot and confit citrus fruit mousseline,
Lampong pepper reduction with fresh coriander and beurre noisette

Atlantic red mullet is seeing red…
glazed with lobster coral,'escaoutoun' made of "Arto Gorria grand roux" corn,
ttoro jus enhanced with pickled butternut squash

"Kriaxera" duck filet from Perekabia farm…
supreme roasted "à la goutte de sang", still slightly pink,
raviole with yellow beetroot, pear, confit ginger and green shiso,
reduced duck consommé enriched with 'molé poblano'

Grade 5 Wagyu beef from Gunma Prefecture, Japan...
piece of fillet cooked on my grandfather's grill, shabu-shabu of thin slices in a rich broth,
confit 'Pimientos del Piquillo' from Lodossa, green Batavia lettuce garnished with 'homemade' cecina,
beef jus with lightly fermented green peppercorns
(Suppl. 85€)

When quince is paired with two desserts from my childhood…
poached piece, compote and sorbet with bergamot zest,
rice pudding with sake, chai spice crumble,
chantilly infused with basmati rice

Peruvian chocolate from Nicolas Berger and Iranian saffron…
like a reinterpretation of a 'rose des sables'…
45% milk chocolate panna cotta, 75% dark chocolate sauce and mousse, ice cream with saffron stigmas,
cocoa bean skins coated in caramel and chocolate
or
The authentic baba, our signature dessert…
soaked in Darroze Armagnac of your choice,
compote of Williams pears with green cardamom and Madagascar vanilla, coffee praline,
white coffee ice cream, chantilly with coffee and roasted Madagascar vanilla
(Suppl. 18€)

290€

A five-course tasting menu is available at 225€ which excludes the foie gras, the lobster and the quince
Matured cheese from the Basque country selected by Beñat… (Suppl. 28€)