



LE PIN DES LANDES

None 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*

The tasty scallops from Erquy like a tartare with sea urchin coral...  
*endive mikado, kohlrabi and apple, coral cream*

*or*

When the Kristal caviar from the thousand island lake meets Patricia Dondaine's cauliflower  
and kiwi from Adour...

*Brittany langoustine marinated with green Sancho pepper, slightly roasted hazelnuts*  
*(suppl. 55 Euros)*

« The black rice »

*pan fried chipiron and chorizo, lemon and parsley,*  
*Parmiggiano Reggiano cream*

The indispensable blue lobster...

*poached in tandoori spiced butter, carrot, and citrus mousseline,*  
*Lampong pepper reduction, fresh coriander and beurre noisette*  
*(suppl. 28 €)*

*or*

Wood pigeon cooked "à la goutte de sang" on my grandfather's grill...  
*stuffed under the skin of its giblets, then flamed with capucin... beets and kumquats,*  
*intense juice with Poblano molé*

Roasted figs from Solliès with verjus...

*speculoos cremeux and shortbread*  
*figs leaves sorbet*

*or*

When the chocolate from Nicolas Berger meets the black cardamom from Himalaya...

*caramelized cocoa brioche, ganache and chocolate biscuit,*  
*black cardamom ice cream and custard*

*or*

The baba, our signature dessert...

*soaked in Darroze Armagnac of your choice,*  
*served with confit quince and bergamot, quince and rose granita,*  
*Earl Grey tea chantilly cream*  
*(suppl. 18 €)*

95 €

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

*Wine pairing 75 €*