



## les CONFIDENCES

### FIRST COURSE

Tomato - Watermelo - Feta - Mozzarella 19 €

Beef carpaccio - Celery - Hazelnut 19 €

Cuttlefish - Ajonero - Artichokes 24 €

Bluefin tuna - Cucumber - Tapioca cracker 21 €

### MAIN COURSE

Yellow Landes poultry leg  
Green asparagus - Carmine endives 36 €

Seabass filet  
Zucchini blossom - Prawns - Coconut sauce 40 €

Semi-cooked trout  
Smocked eggplant - Sesame 36 €

Risotto  
24 month-aged parmesan - Black Truffle from Périgord 38 €

Milk-fed Veal Quasi  
Stuffed Conchiglioni pasta - Beetroot 38 €

### DESSERTS

Manjari Chocolate - Praline - Seal salt flower 15 €

Tarte Tatin - Rosemary mascarpone 15 €

Orange brulée tartlet - Passion fruit sorbet - Cognac Ferrand 15 €

Hazelnut Paris-Brest to share 25 €

Aged cheeses from A lleosse 18 €

Net prices and taxes  
included

Meat of French origin



## LUNCH MENU

First course / Semainier *OR* Semainier / Dessert 45 €

First course / Semainier / Dessert 55 €

## SEMAINIER

### LUNDI

Veal milanaise paillard - Baked pasta gratin

### MARDI

Beef filet - Carrot - Red wine sauce

### MERCREDI

Open herb ravioli - Prawns - Jerusalem artichoke

### JEUDI

Confit lamb - Couscous and vegetables

### VENDREDI

Sea bream - Asparagus - Capers - Herring caviar

## ICONIC

Burrata and vegetables 19 €

Cesar salad 26 €

San Regis vegetables salada 26 €

Cheese-burger 28 €

French onion soup 24 €

Club sandwich 26 €

Spaghetti al Limon 25 €