



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*

Shellfish consommé « Retour d'Hanoï », like a Proust madeleine...

*wild prawns from Grau-du-Roi marinated with Thai basil,  
spring onions and finger lime*

*or*

Green caviar / black caviar...

*when làgrima peas from Getaria play off the Kristal caviar from the Amor River,  
"Perle Blanche" oyster, dashi jelly with shellfish and sea herbs  
(Suppl. 55€)*

The green asparagus from Mallemort, selected by Didier Ferreint...

*mousserons mushrooms from Saint-Georges, lightly pickled,  
homemade yoghurt with young fig leaf oil*

Duck foie gras sorted by Robert Dupérier in Les Landes...

*just roasted with sesame seeds and buckwheat,  
kiwi from the Adour river seasoned with fresh Sancho leaves, acidity of a jus with saké*

The indispensable blue lobster Tandoori...

*carrot and citrus fruits mousseline,  
Lampong pepper reduction with fresh coriander and beurre noisette*

Wild turbot fish simply cooked 'à l'étuvée'...

*"Belles du Marsan" white asparagus spears and the fish's skirt seasoned with licorice and lime,  
bone jus with kalamansi and saffron pistils sabayon*

In season...Axuria Pyrenean suckling lamb...

*the saddle is just roasted, the chuletilla is grilled on a wooden fire,  
tonnato sauce, warm salad of artichokes 'en barigoule', wild garlic and capers from Pantelleria  
*or**

Wagyu beef Grade 5 from Gunma prefecture in Japan...

*fillet grilled just like my grandfather used to,  
Romaine salad leaf garnished with peas 'à la Française',  
beef tartare seasoned with fermented celtuce seaweed, beef jus  
(Suppl. 85€)*

Matured Ardi Gasna from Urkulu Valley...

*selected by Beñat, our cheese maker in Saint-Jean de Luz, jam of black cherries from Itxassou*

Like a Pavlova...the rhubarb from Mathieu Vermes...

*just poached with cloves, a few fresh raspberries,  
others in marmalade seasoned with yuzu kosho, rhubarb and raspberry sorbet,  
"breuil" whey made from the ewe's milk, rhubarb jus pearled with clove oil*

The interesting combination of chocolate and Laphroaig peated whisky...

*Colombian chocolate mousse from Nicolas Berger, chocolate biscuit,  
chocolate gavottes, caramelised cocoa bean's skins*

*or*

The baba, our signature dessert...

*soaked in the Darroze armagnac of your choice,  
Ciflorette strawberries from Thibaut Pique, some fresh and some cooked in a sugar crust,  
others prepared like a jam from 'Vieux Garçon', Sao Tomé vanilla ice cream,  
chantilly cream perfumed with vanilla and juniper berries  
(Suppl. 18€)*

260€

*A six-course tasting menu is available at 205€ which excludes the foie gras, the lobster and the rhubarb  
Matured cheese from the Basque country selected by Beñat... (Suppl. 22€)*