



*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*

White asparagus 'Belle de Marsan' at the peak of ripeness...  
*marinated 'croque au sel' style and paired with a Gilardeau No. 3 oyster,  
lightly poached in its own juices, all enhanced with a hint of papatxa,  
a briny sauce made from sorrel from our market gardener Patricia Dondaine, gently steamed*

Bluefin tuna from Saint-Jean-de-Luz fish market, selected by Thomas...  
*sashimi topped with fava beans hummus and argan oil, tozasu jelly with elderflower vinegar  
dehydrated tuna grated on top*

*or*

Green caviar / black caviar...  
*when làgrima peas from Getaria play off the Kristal caviar from the Lake of a Thousand islands,  
hake kokotxas lightly grilled over a binchotan flame, egg yolk with miso, pil pil sauce  
(Suppl. 60€)*

The beautiful green asparagus from Didier Ferreint in Mallemort...  
*wrapped in a puff pastry made with fresh butter,  
tamarind dressing, the tang of candied Menton lemon zest,  
and brown butter with grilled morel mushrooms*

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

Red mullet matured...  
*seared on the skin, swiss chard leaf filled with veal,  
crispy beurre blanc infused with roasted bone jus*

In season as spring begins, Axuria Pyrenean suckling lamb...  
*the saddle and rack are roasted and then finished over a wood fire, the shoulder is confit,  
young turnips blanched and seasoned with caper leaves,  
lamb jus with ras el hanout spiked with lime and caper oil  
*or**

Grade 5 Wagyu beef from Gunma Prefecture, Japan...  
*fillet cooked on my grandfather's grill, homemade cecina, bao filled with pulled beef,  
Trébons onion confit, beef juice with fresh green pepper, lightly fermented  
(Suppl. 85€)*

A must-have this season, citrus fruits from Perrine and Etienne Schaller...  
*clementines, oranges and bergamot ... poached citron  
sorbet with citrus and "Pimiento del Piquillo" peppers,  
"fontainebleau" with black lemon from Iran*

The interesting combination of chocolate and pollen from 'L'Essaim de la Reine'...  
*creamy Colombian chocolate from Nicolas Berger with homemade pollen garum,  
honey and olive oil mayonnaise, heather honey ice cream,  
chocolate mousse with a hint of black cardamom*

*or*

The authentic baba, our signature dessert...  
*soaked in Darroze Armagnac of your choice,  
Ciflorette strawberries from Thibault Pique, pan-fried in their own juice, and wild strawberries,  
strawberry and tagète sorbet, tagète-flavoured whipped cream  
(Suppl. 18€)*

260€

*A five-course tasting menu is available at 205€ which excludes the puff pastry, the lobster and the citrus fruits  
Matured cheese from the Basque country selected by Beñat... (Suppl. 22€)*