



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

Bluefin tuna from the Saint-Jean-de-Luz fish market at the height of the season...
*a thick slice cut from the centre of the fillet,
topped with a hummus made from fresh fava beans,
a wobbly tosazu jelly with elderflower vinegar, and rare, grated dried tuna heart*

or

Black caviar...

*when Krystal caviar from the Lake of a Thousand Islands meets Pigna cocos...
hake kokotxas lightly seared over a binchotan flame, miso-infused egg yolk, pil pil sauce
(Suppl. 60€)*

Duck foie gras from the Landes region, selected for us by the Dupérier family in Souprosse...
*confit with Timut berries, then set in a terrine,
'peau de crapaud' melon and fennel marinated in verjus, warm brioche with fennel seeds*

« Black Rice »

*large Mediterranean squid roasted with chorizo,
a hint of bitterness from lemon and flat-leaf parsley, Parmigiano Reggiano emulsion*

The unmissable blue lobster Tandoori...

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

Line-caught hake from the Luzian fishermen, at the height of the season...

*lightly seared in duck fat,
with guindillas, Cantabrian anchovies, lovage,
and a Koskera-style sauce*

In season, Axuria lamb from the Pyrenees...

*the saddle and rack are roasted and then finished over a wood fire, whilst the shoulder is confit,
young turnips poached until tender, seasoned with caper leaves,
lamb jus with ras el hanout, brightened 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,
Roscoff onion confit, beef juice with fresh green pepper, lightly fermented
(Suppl. 85€)*

When fresh seasonal herbs add a touch of flavour to an almond-based dessert...

*almond milk ice cream, yoghurt meringue,
Chartreuse-flavoured foam*

Peruvian chocolate by Nicolas Berger and cherries by Yannick Colombier, our interpretation of a Black Forest gâteau...

*meadowsweet chantilly cream, caramelized coffee cascara,
meringue and cocoa nib sauce*

or

The authentic baba, our signature dessert...

*soaked in Darroze Armagnac of your choice, rhubarb from Mathieu Vermes served as marmalade, as a sorbet, and raw julienne, seasoned with pink salt, rose jam, raspberries and whipped cream flavored with rose geranium
(Suppl. 18€)*

290€

*A five-course tasting menu is available at 225€ which excludes the black rice, the lobster and the fresh herbs
Matured cheese from the Basque country selected by Beñat... (Suppl. 22€)*