

LUNCH MENU

Thick "Coeur de Boeuf" Tomato Slice from Patricia Dondaine...
garnished with cherry tomatoes, 'redcurrant' baby tomatoes fermented,
herbes and flowers of the day,
two condiments – of confit tomatoes and of dried tomatoes – with a Tonnato sauce,
red tuna from Saint-Jean de Luz, shredded dried tuna's heart
or
The iconic oyster from Giol and Kristal caviar from the thousand island lake ...
iced velouté of corn bean from Béarn, and Barolo vinegar
(suppl. 55 Euros)

The line-caught Hake from Saint-Jean de Luz...
cooked 'à la nacre', then rolled in a thin slice of guanciale from Pierre Mateyron,
Paimpol coco beans, pesto of seaweed from Britanny and confit Menton lemon,
obione leaves and a dashi of «Noir de Bigorre » ham

The indispensable blue lobster... poached in tandoori spiced butter, carrot and citrus fruits mousseline, Lampong pepper reduction, fresh coriander and beurre noisette (suppl. 28 $\ensuremath{\epsilon}$)

The tender Dombes duckling from 'chez Miéral'...
the breast is roasted with a crust of buckwheat and star anis,
the leg is confit and rolled in a fritter,
green beans spiced with Voatsiperifery pepper, fresh and fermented blackcurrant,
duck jus with peated whisky

The round and black fig from Monsieur Baud in Bordeaux...
is served fresh... marinated in black fruits juice...
roasted with honey and rosemary... as a marmalade...
thin crispy tuiles garnished with a mascarpone cream with vanilla olive oil
and a fig leaf panna cotta

The surprising association between chocolate and confit Pimientos del Piquillo...

Colombian chocolate from Nicolas Berger as a crémeux

walnut biscuit and praline, chipotle condiment, chocolate/chipotle sorbet, crispy arlettes

The baba, our signature dessert...

soaked in the Darroze Armagnac of your choice,
fresh Tulameen raspberries, others as a compote and even more as a sorbet,
whipped cream perfumed with juniper and geranium
(suppl. 18€)

95 €