



LE PIN DES LANDES

None other tree we see, crossing the desert Landes,  
True French Sahara, dusted of white sand,  
Emerging amongst dry grass and green water pools  
But the majestic pine, a notch in its flank,

Indeed, to steal from it its tears of resin,  
Man, greedy tormentor of the Creation  
Who only lives to the expense of the one he murders,  
In its hurt trunk opens a large cut!

Without sparing its blood flowing drip by drip,  
The pine pours its balm and its effervescent sap,  
And stand always straight on the edge of the road,  
Like an injured soldier willing to die on its feet.

That is how the Poet stands in the Landes of the world;  
Unharméd, he keeps its treasure  
And only when its heart is slashed  
He pours his verses out, divine tears of gold!

---

*Théophile Gautier*

Homage to the Parisian terroir... Didier Spinelli's "champignon crème"...  
*carpaccio with Lardo di Colonnata, walnut cream from Périgord,  
emulsion with vin jaune from Arbois*

or

The Krystal caviar from the thousand islands lake...  
*Yuzu cream and crab from Quiberon bay  
(suppl. 55 Euros)*

The must-have... duck foie gras from Les Landes selected by M. Duperier...  
*poached in a spiced Christmas wine then served in a terrine  
with a spirit of the Beeraveeka from Christine Ferber*

In this season... the large scallop from Baie de Seine just roasted "à la nacre"...  
*cauliflower cream with mascarpone, lovage pistou and local ham crumbs,  
emulsion of smoked Basque ewe's milk blue cheese*

The indispensable blue lobster...  
*poached in tandoori spiced butter, carrot, and citrus mousseline,  
Lampong pepper reduction, fresh coriander and beurre noisette*

The sea bass from Saint-Jean de Luz... roasted with his crispy scales...  
*Patricia Dondaine's Brussels sprouts... grilled, fermented, in salad...  
spiced condiment with grilled boudha hand,  
light vinegar and vegetable jus*

Pigeon from Magescq cooked "à la goutte de sang" on my grandfather's grill...  
*stuffed under the skin of its giblets, then flamed with capucin... beets and kumquats,  
intense juice with Poblano molé*

or

Wagyu Grade 5 beef from Gunma Prefecture, Japan...  
*grilled fillet in the fireplace... shabu shabu with strips cut into the ribs...  
melting celery from Patricia Dondaine, cooked in a salt crust  
(suppl. 85€)*

Matured Ardi Gasna by Jean-Bernard from Urkulu, finely grated over cherry jam...  
*selected by Beñat, our cheese maker in Saint-Jean de Luz, jam of big black cherries of Itxassou*

The green kiwi... surprising production of the Adour Valley...  
*is associated with the Landes Douglas fir tree and sorrel  
on the theme of a pavlova in our way*

Memories from a journey in Yucatan...  
*Mexican chocolate crémeux,  
Mexican vanilla ice cream, smoked chocolate and Mezcal*

or

The baba, our signature dessert...  
*soaked in Darroze Armagnac of your choice  
and with Chanteclair apples caramelized in cider,  
Indonesian mace Chantilly  
(suppl. 18€)*

225€

*A six-course tasting menu is available at 175€  
which exclude the foie gras, the lobster and the kiwi*

*Matured cheese from the Basque country selected by Beñat...  
(suppl. 22€)*

Wine pairing (12cl) :  
9 courses : 205€ - 6 courses : 165€



LUNCH MENU  
*From Tuesday to Friday*

Homage to the Parisian terroir... Didier Spinelli's "champignon crème"...  
*carpaccio with Lardo di Colonnata, walnut cream from Périgord,  
emulsion with vin jaune from Arbois*

or

The Krystal caviar from the thousand islands lake...  
*Yuzu cream and crab from Quiberon bay  
(suppl. 55 Euros)*

« The black rice »...  
*pan fried chipiron and chorizo, lemon and parsley  
Parmigiano Reggiano cream*

The indispensable blue lobster...  
*poached in tandoori spiced butter, carrot, and citrus mousseline,  
Lampong pepper reduction, fresh coriander and beurre noisette  
(suppl. 28€)*

ou

Pigeon from Magesq cooked "à la goutte de sang" on my grandfather's grill...  
*stuffed under the skin of its giblets, then flamed with capucin... beets and kumquats,  
intense juice with Poblano molé*

The green kiwi... surprising production of the Adour Valley...  
*is associated with the Landes Douglas fir tree and sorrel  
on the theme of a pavlova in our way*

or

Memories from a journey in Yucatan...  
*Mexican chocolate crémeux,  
Mexican vanilla ice cream, smoked chocolate and Mezcal*

or

The baba, our signature dessert...  
*soaked in Darroze Armagnac of your choice  
and with Chanteclair apples caramelized in cider,  
Indonesian mace Chantilly  
(suppl. 18€)*

95€

Chariot de fromages frais et affinés du Pays Basque sélectionnés par Beñat...  
(suppl. 18€)

*Wine pairing : 65€*