

LE SEMAINIER



STARTERS

Asparagus velouté, slow cooked egg, crispy bread

Blue lobster Caesar salad, crispy bread, Ossau-Iraty cheese

Catch of the day ceviche, passionfruit vinaigrette (**supp. 5€**)



MAIN COURSES

Lamb from the Pyrénées, grenailles potatoes, garlic sauce

Pan fried pollock, grenobloise sauce, broccoli

Chicken from the Landes cooked in Arbois wine,
green asparagus from Mallemort and wild mushrooms (**supp. 10€**)



DESSERTS

Ardi Gasna cheese, quince paste (**supp. 5€**)

Blood orange pavlova, orange blossom sorbet, almond whipped cream

Brownie biscuit garnished with a creamy chocolate Araguani from Venezuela, chocolate and honey sauce

Starter – Main – Dessert 38€



SIGNATURES

Foie gras terrine with Timut pepper, seasonnal fruit chutney (2 pers) **22€/ pers**

Duck neck stuffed with lamb sweetbread and chard,
glazed with honey, served with potato puree and jus (2pers) **33€/ pers**

Our signature baba, soaked in 8 years Darroze Armagnac, whipped cream, kiwi and apple
13€/ pers