

Menu Découverte

57€

*1 starter, 1 Main , 1 Dessert
to choose*

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Menu Symphonie

67€

*1 starter to choose,
Fish & Meat courses,
1 Dessert to choose*

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Menu Virtuose

82€

Served for the whole table

*The 6 courses served in tasting
portions*

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Cheese to be added if wished

12€

Selection of « Chez Dadou »

Starters

Ikejime Red Tuna Tataki,
*Raw vegetables, trout eggs, tobiko,
tofu, 'dashi' broth jelly with 'Marino'
plancton*

or

**Slice of Black Pig from Bigorre
& Foie Gras**

*Pig's feet, Tarbais bean cream,
summer truffle, blueberries*

Mains

Fillet of Turbot,
*Courgette crust, creamy saffron
sauce, octopus ravioli, girolles,
samphire, tomato and red pepper
purée*

or

**Galician beef fillet & Australian
Wagyu flank,**

*Broccoli sprouting in tempura,
potato, aubergine and curry, slow
cooked egg yolk*

Cheese

**Cheese plate from
« Chez Dadou »**

*Toasted country bread & black
cherry jam*

Desserts

Peach soup

Red berries, lemon sorbet

or

Chocolate,

*Mousse & biscuit, apricot compote
Rosemary ice cream*

*Net prices, 10% VAT included – Service included
Origine of the meats : France & Spain*