

# Welcome

Dear Guests,

We are delighted to welcome you into our home, transformed into a warm and inviting space.

Our restaurant offers an intimate and atypical atmosphere, where jungle-inspired décor creates a unique cocooning setting, enhanced by lush plants that bring life to every corner.

Rikke welcomes you with her smile and positive energy, while Wilson expresses his culinary vision through a cuisine driven by tradition and passion, with a particular love for Japanese gastronomy. Together, we are committed to offering you an authentic dining experience, featuring carefully seasoned dishes made with local and organic ingredients whenever possible.

To accompany your meal, discover our wine selection carefully curated by Rikke, along with signature cocktails thoughtfully crafted to elevate every plate.

At Ô Fantôme, we want you to feel at home – as our privileged guests.

Enjoy your meal.

# Inspiration Menu

Because every season has its own voice,  
and nature offers a new emotion each day,  
the Chef invites you to discover a unique menu,  
guided by the inspiration of the moment  
and the freshness of market produce.  
A sincere, vibrant and gourmet experience.

## **TO BEGIN**

A delicate amuse-bouche,  
the opening note of a gourmet composition.

## **TO CONTINUE**

Today's starter, inspired by the mood of the market.

## **TO FOLLOW WITH FINESSE**

Fish elevated with delicate marine and vegetal notes.

**or**

A carefully selected meat, served in its finest harmony.

## **MONT ROYAL CHEESE SELECTION**

A refined cheese selection crafted by  
Meilleur Ouvrier de France Dominique Bouchait.

## **TO CLOSE THE EXPERIENCE**

A gourmet dessert, balanced and full of emotion.  
with sweet delicacies.

**49.00**

# Our Suppliers



## **Chicken**

SICA Noire d'Astarac-Bigorre, 32420 Astarac

## **Duck & Goose**

Famille Peres, Ferme de la pâte d'oie, 32300 Saint-Michel

## **Pigeons**

La ferme au Grit, Barrouillet Thierry, 32400 Projan

## **Beef & Veal**

Alain Lapeze, Boucherie Super U, 32230 Marciac  
Brigitte Darees, Ferme Gaec Irina, 32730 Haget

## **Pork**

Franck Lalaque, Ferme Gaec Lalaque, 65700 Sauveterre

## **Milk-fed Lamb**

Coopérative Éleveurs Ovin Axuria, 64130 Chéraute - Sohüta

## **Honey**

Benjamin Beder, Domaine de Samazan, 32230 Saint-Justin

## **Eggs**

Julien Palacio, EARL DU SOUCARET, 32290 Saint-Pierre-d'Aubézies

## **Butter & Cream**

Brigitte Darees, Ferme Gaec Irina, 32730 Haget

## **Vegetables**

Simon Rooryck & Samuel Fornerod, Gaec des jardins de Mounard 32230 Marciac  
Yan et Laetitia Davezac, Les potagers de Mourède, 32190 Vic-Fezensac

## **Apples & Hazelnuts**

Julien Daguzan, Verger Daguzan, 32230 Troncens

## **Bakeries**

Verge Borderolle Thierry, Verge-Borderolle, 32230 Marciac  
Les Gourmandises, Frédéric & Emmanuelle Ringuenoir, 32230 Marciac

## **Organic Grocery**

• L'Épicerie de Marciac, 32230 Marciac

and many more to come....