



Seasonal Menu in three sequences

*54 € (without beverages) ***

Cold carrot soup, parmesan and cumin crumble, honey-rosemary ice cream 


Red tuna tartare, piquillo hummus, avocado chips

Pressed sun vegetables, lime and basil sorbet 

Marinated beef tataki, sesame wakame seaweed, crispy sauteed vegetables

Half-cooked swordfish, beef cecina, leek and roasted figs (+ 6 €)

Redfish in a lemon court-bouillon with manioc dombré

Eggplant two ways, smoked tofu mousse 

Flat-cooked beef, red onion compote, Ossau Iraty croques

Grilled pork chop, steamed Pak Choi cabbage, garlic confit espuma

Our selection of farmhouse cheeses (+ 13 €)

Comté mousse, walnut tuile, dry carrot-apricot chutney (+12 €)

Grand Marnier soufflé, caramelized apples, orange zest (+ 6 €)

French toast Belle Époque style, roasted apricots with Espelette pepper, milk jam

Chocolate entremets, iced mint sorbet, Sichuan pepper sponge cake

Creamy rice pudding, lemon combava crumble, coconut ice cream

*You can accompany your tasting with a **wine and food pairing**:*

- two glasses (10 cl): 17 € - three glasses (10 cl): 24 €
