

Entrees

Artichoke as "barigoule" in a gourmet salad, dried duck breast, <i>And its Gascony mustard vinaigrette</i>	16€
Caramelized endives "Millefeuille" with orange and old-fashioned mustard, <i>Young leaves</i>	16€
Homemade marinated salmon, <i>Soy and peanuts cream, and its beet carpaccio</i>	18€
Duck Foie Gras from the "Landes" as at its origin, <i>Half-cooked with a light corn cumin and caraway jelly</i>	19€
The surprising association of beef, oyster and caviar, <i>In late tartar style with sesame oil</i>	25€

Main Courses

From "Chalosse", sweetbreads, <i>With its seasonal vegetables pan and thyme juice</i>	26€
From the "Landes" ginger marinated duck breast, <i>Frayed leg with candied fruit and its sweet potato cake</i>	28€
John Dory fillet with its sage gnocchi, <i>Sweet peas, verbena and lemon confit in different ways</i>	30€
Roasted scallops with a "Perigord" sauce, <i>Roasted salsify and rosemary</i>	32€
Beef fillet in a grapes "Bordelaise" sauce, <i>Stewed with eggplant and cinnamon</i>	35€

Cheeses

Assortment of local ripened cheeses	15€
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Desserts

Fig, Honey cream, with white balsamic and lemon marmalade	12€
Exotic, Coconut, pineapple, lime and crunchy white chocolate	13€
Chocolate, Valrhona chocolate crumble, caribbean namelaka, guanaja ganache	15€
Orange, Rosemary Marmalade with Breton shortbread	13€
Apple, Caramelized brunoise, creamy caramel, apple cardamom emulsion, granny basil sorbet	12€

Terroir Menu ◦ 55€
3-course Menu of your choice:

Homemade marinated salmon,
Soy and peanuts cream, and its beet carpaccio

Or

Duck Foie Gras from the "Landes" as at its origin,
half-cooked with a light corn cumin and caraway jelly

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John Dory fillet with its sage gnocchi,
Sweet peas, verbena and lemon confit in different ways

Or

From the "Landes" ginger marinated duck breast,
Frayed leg with candied fruit and its sweet potato cake

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Orange

Rosemary Marmalade with Breton shortbread

Or

Apple

Caramelized brunoise, creamy caramel, apple cardamom emulsion, granny basil sorbet

Or

Assortment of local ripened cheeses*

Plaisir Menu ◦ 65€

4-course menu, your choice from à la carte
1 starters, 2 main course, 1 cheese or dessert*

Degustation Menu ◦ 80€

5 course menu - choosen by the Chef
only served for the entire table
2 starters, 2 mains courses, 1 cheese or dessert*

* Extra charge for cheese in Menu : 6€

Menu created by Chef Quentin Merlet and its Team

All our dishes are 'housemade' and transformed on the spot from raw products

All our meats are from France

All our fish and shellfish are from French or European coasts

Our caviar is from France

All our dishes can be adapted to gluten free patrons

Prices are nets and service is included