



- LUNCH MENU -

From Monday to Friday for lunch only

49€ 2 courses – 55€ 3 courses

Topinambur and artichoke velouté

Scallops with snail butter

Pressed turbot, smoked eel and foie gras

Fried wild squid, risotto with cuttlefish ink

Roasted poultry supreme, herb mashed potatoes

Lamb rump, artichoke barigoule and tempura cebette

Hot Grand Marnier soufflé

Millefeuille with light vanilla cream

Churros, chocolate sauce, vanilla whipped cream

~ Dishes are subject to change depending on the seasonal conditions ~

~ Please ask for gluten-free bread ~

Prices net. Service included - All our dishes are homemade 



- STARTERS -

Scallops salad with black truffle 40€

Roasted foie gras with gingerbread 38€

Soft poached eggs rolled in breadcrumbs, truffled butter toasts 38€

Dill crab remoulade, fleurette lemon sauce 42€

Spelt from pays de Sault cooked like a risotto, grilled chicken oysters 38€

- MAIN COURSES -

Supreme of sea bass, crispy almond crust 51€

Turbot's filet, shellfish and samphire 62€

Pigeon from Landes in flaky pastry, "salmis" sauce 59€

Crispy sweetbreads, Albufera sauce 62€

Roasted noisette of Pyrenees' lamb, harissa and chickpeas 57€

Beef entrecote cooked à la plancha, béarnaise sauce 62€

- D E S S E R T S -

Saint Marcellin from la Mère Richard 13€

Rum baba with tropical fruits 15€

Hot Grand Marnier soufflé 15€

Millefeuille with light vanilla cream 14€

Tarte Tatin, lemon caramel sauce 15€

Guanaja chocolate, creamy mascarpone tiramisu style 15€



- THE TASTING MENU 140€ / PERSON -

For the whole table (drinks not included)

Wine pairing 80€ / Person

Sea urchins, parsnip mousseline and caviar

Scallops salad with black truffle

2016 Alsace, Riesling, Grafenreben, Domaine Bott-Geyl

Roasted foie gras with gingerbread

2015 Bourgogne, Viré Clessé, Quintaine, Domaine de la Bongran

Sea bass supreme with a crispy almond crust, baby spinach

2014 Bourgogne, Marsannay, Veilles Vignes, Domaine Dominique Laurent

Roasted noisette of Pyrenees' lamb, harissa and chickpeas

2015 Margaux, Château La Galiane

Rum baba with tropical fruits

Guanaja chocolate, creamy mascarpone tiramisu style

2016 Sud Ouest, Jurançon, Uroulat, Domaine Uroulat

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Net prices, taxes and service included - All our dishes are homemade 