



- AUTUMN MENU -

*From Monday to Sunday for lunch only*

*Excluding holidays*

58€ 2 courses – 65€ 3 courses

Scrambled egg mousseline with chanterelles, croutons, and Parmesan cheese

OU

Roasted scallops with garlic butter (+20€)

OU

Citrus-marinated Scottish salmon, warm potatoes with horseradish

OU

Pan-seared duck foie gras with seasonal fruits (+20€)

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Wild pike-perch cooked on the skin, leek fondue, Nantais butter sauce

OU

Crispy sea bass fillet, pequiillos with curry oil, young spinach leaves (+30€)

OU

Roasted Chalosse duck breast with spices, salt-crusted beetroot

OU

Free range pigeon in a puff pastry Wellington style, salmis sauce (+30€)

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Floating islands, Bourbon vanilla custard, and pink pralines

OU

Traditional millefeuille, light vanilla whipped cream

OU

Grand Marnier soufflé



## - AUTUMN MENU 90€-

*From Monday to Friday for diner only  
Excluding holidays*

Scrambled egg mousseline with chanterelles, croutons, and Parmesan cheese

OU

Roasted scallops with garlic butter (+20€)

OU

Citrus-marinated Scottish salmon, warm potatoes with horseradish

OU

Pan-seared duck foie gras with seasonal fruits (+20€)

-

Wild pike-perch cooked on the skin, leek fondue, Nantais butter sauce

OU

Crispy sea bass fillet, pequillos with curry oil, young spinach leaves (+30€)

OU

Roasted Chalosse duck breast with spices, salt-crusted beetroot

OU

Free range pigeon in a puff pastry Wellington style, salmis sauce (+30€)

-

Floating islands, Bourbon vanilla custard, and pink pralines

OU

Traditional millefeuille, light vanilla whipped cream

OU

Grand Marnier soufflé



**- STARTERS -**

- Crab remoulade with dill, lemon-flavored cream sauce 48€  
Langoustine ravioli with shellfish bisque 44€  
Pan-seared duck foie gras with seasonal fruits 55€  
Braised winter vegetables in olive oil, seasoned with Ximenez Spinola vinegar 47€  
Roasted scallops with garlic butter 47€

**- MAIN COURSES -**

- Crispy sea bass supreme, pequillos with curry oil, baby spinach leaves 65€  
Pan-seared turbot with semi-salted butter, barigoule-style artichokes 68€  
Free range pigeon in a puff pastry Wellington style, salmis sauce 68€  
Crispy veal sweetbreads, yellow wine dressing 73€  
Simmental beef fillet with peppers, potato mousseline 73€

**- DESSERTS -**

- Ossau-Iraty raw sheep's milk cheese with black cherry jelly 14€  
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Mont-Blanc 20€  
Grand Marnier soufflé 18€  
Traditional millefeuille, light vanilla whipped cream 18€  
Rum baba with exotic fruits 18€  
Profiteroles with Bourbon vanilla, Guanaja chocolate sauce 18€



- TASTING MENU 170€ -

Crab remoulade with dill, lemon-flavored cream sauce

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Langoustine ravioli with shellfish bisque

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Crispy sea bass supreme, pequiños with curry oil, baby spinach leaves

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Free range pigeon in a puff pastry Wellington style, salmis sauce

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Ossau-Iraty raw sheep's milk cheese with black cherry jelly

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Exotic fruit minestrone with vanilla-lemon sorbet

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Profiteroles with Bourbon vanilla, Guanaja chocolate sauce

Five steps wine pairing on request

80€/person



- SIGNATURE MENU 220€ -

Delicate sea spider jelly with lightly anise-flavored fennel cream

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Spelt from Sault country cooked like a risotto, roasted scallops

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Pan-seared duck foie gras with seasonal fruits

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Pan-seared turbot with semi-salted butter, barigoule-style artichokes

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Simmental beef fillet with peppers, potato mousseline

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Ossau-Iraty raw sheep's milk cheese with black cherry jelly

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Exotic fruit minestrone with vanilla-lemon sorbet

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Traditional millefeuille, light vanilla whipped cream

Six steps wine pairing on request  
120€/person