



- LUNCH MENU -

Served from Monday to Friday, excluding public holidays

58€ 2 courses – 65€ 3 courses

Heirloom tomatoes dressed with Sherry vinegar, burrata with olive oil

Or

Girolle fricassée, organic soft-boiled egg coated in fresh breadcrumbs

Or

Langoustine ravioli with shellfish bisque (+25€)

Or

Pan-seared duck foie gras, apricot and rosemary chutney (+30€)

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Skin-on cod loin, fine ratatouille with Taggiasca olives, sauce vierge

Or

Roasted Landes duck breast, Umeboshi plum sauce, artichoke variations

Or

Pan-seared turbot loin, shellfish marinière with seaweed, buckwheat gnocchi (+30€)

Or

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

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Farmhouse ewe's milk Tomme from Béarn, Espelette pepper jelly

Or

Traditional millefeuille, light whipped vanilla cream

Or

Grand Marnier soufflé



- CELLO MENU 90€-

Served for diner from Monday to Friday, excluding public holidays

Served for lunch Saturday and Sunday and public holidays

Heirloom tomatoes dressed with Sherry vinegar, burrata with olive oil

Or

Girolle fricassée, organic soft-boiled egg coated in fresh breadcrumbs

Or

Langoustine ravioli with shellfish bisque (+25€)

Or

Pan-seared duck foie gras, apricot and rosemary chutney (+30€)

-

Skin-on cod loin, fine ratatouille with Taggiasca olives, sauce vierge

Or

Roasted Landes duck breast, Umeboshi plum sauce, artichoke variations

Or

Pan-seared turbot loin, shellfish marinière with seaweed, buckwheat gnocchi (+30€)

Or

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

-

Farmhouse ewe's milk Tomme from Béarn, Espelette pepper jelly

Or

Traditional millefeuille, light whipped vanilla cream

Or

Grand Marnier soufflé



- STARTERS -

- Crab remoulade with dill, lemon beurre blanc 58€
Pan-seared duck foie gras escalopes, apricot and rosemary chutney 65€
Langoustine ravioli with shellfish bisque 48€
Blue lobster salad, green beans, peaches and fresh almonds 62€
Cooked and raw summer vegetables, tomato jelly 47€

- MAIN COURSES -

- Red mullet bouillabaisse style 73€
Pan-seared turbot loin, shellfish marinière with seaweed, buckwheat gnocchi 73€
Free range pigeon in a puff pastry Wellington style, salmis sauce 73€
Crispy veal sweetbread, smoked aubergine ravioli, grilled spring onion 75€
Simmental beef fillet, black peppers sauce and potato mousseline 73€

- DESSERTS -

- Farmhouse ewe's milk Tomme from Béarn, Espelette pepper jelly 18€
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Grand Marnier soufflé 18€
Traditional millefeuille, light whipped vanilla cream 18€
Lemon cedrat tart, coriander cress 18€
Red berry and rhubarb compote, lime cheesecake 18€
Bourbon vanilla profiteroles, Guanaja chocolate sauce 18€



- TASTING MENU 170€ -

Fresh bluefin tuna with ginger and coriander

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Langoustine ravioli with shellfish bisque

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Pan-seared turbot loin, shellfish marinière with seaweed, buckwheat gnocchi

-

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

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Hibiscus-infused strawberry soup, Bourbon vanilla ice cream

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Bourbon vanilla profiteroles, Guanaja chocolate sauce

Five steps wine pairing on request

80€/person



- SIGNATURE MENU 220€ -

Crab remoulade with dill, lemon beurre blanc

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Blue lobster salad, green beans, peaches and fresh almonds

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Pan-seared duck foie gras escalopes, apricot and rosemary chutney

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Red mullet bouillabaisse style

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Crispy veal sweetbread, smoked aubergine ravioli, grilled spring onion

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Hibiscus-infused strawberry soup, Bourbon vanilla ice cream

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Traditional millefeuille, light whipped vanilla cream

Six steps wine pairing on request
120€/person