



- LUNCH MENU -

Served Monday to Friday, except public holidays

58€ 2 courses – 65€ 3 courses

Poached egg in red wine, Meurette style

OU

Roasted scallops with herb butter

OU

Langoustine ravioli, shellfish bisque (+25€)

OU

Pan-seared duck foie gras escalopes with seasonal fruits (+30€)

-

Pike quenelle, Nantua sauce

OU

Roasted free-range pork chop, charcutière sauce

OU

Crispy sea bass fillet, curry oil and piquillos (+30€)

OU

Landes farm-reared pigeon cooked in puff pastry, salmis sauce (+30€)

-

36-month-aged Comté, dried fruit condiment with Armagnac

OU

Traditional millefeuille, light vanilla cream

OU

Grand Marnier soufflé





- CELLO MENU 90€ -

Served for dinner Monday to Friday, except public holidays

Served for lunch on Saturdays, Sundays and public holidays

Poached egg in red wine, Meurette style

Or

Roasted scallops with herb butter

Or

Langoustine ravioli, shellfish bisque (+25€)

Or

Pan-seared duck foie gras escalopes with seasonal fruits (+30€)

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Pike quenelle, Nantua sauce

Or

Roasted free-range pork chop, charcutière sauce

Or

Crispy sea bass fillet, curry oil and piquillos (+30€)

Or

Landes farm-reared pigeon cooked in puff pastry, salmis sauce (+30€)

-

36-month-aged Comté, dried fruit condiment with Armagnac

Or

Traditional millefeuille, light vanilla cream

Or

Grand Marnier soufflé



- STARTERS -

Autumn mushroom fricassée, soft-boiled egg rolled in breadcrumbs, black truffle 62€

Pan-seared duck foie gras escalopes with seasonal fruits 67€

Langoustine ravioli, shellfish bisque 49€

Scallop carpaccio, artichoke mousseline 55€

Spelt from the Pays de Sault prepared like a risotto with blue lobster 62€

- MAIN COURSES -

Crispy sea bass fillet, curry oil and piquillos 69€

Roasted turbot steak meunière style 75€

Landes farm-reared pigeon cooked in puff pastry, salmis sauce 73€

Crispy veal sweetbread, rich veal jus scented with marigold 75€

Simmental beef fillet with pepper, potato mousseline 73€
or Rossini style 120€

- DESSERTS -

36-month-aged Comté, dried fruit condiment with Armagnac 18€

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Exotic fruit minestrone, passion fruit and banana sorbet 18€

Grand Marnier soufflé 18€

Traditional millefeuille, light vanilla cream 18€

Rum baba, vanilla Chantilly cream 18€

Bourbon vanilla profiteroles, Guanaja chocolate sauce 18€



- TASTING MENU 170€ -

Crispy scallops, green jus

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Pan-seared duck foie gras escalopes with seasonal fruits

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Crispy sea bass fillet, curry oil and piquillos

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Landes farm-reared pigeon cooked in puff pastry, salmis sauce

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Exotic fruit minestrone, passion fruit and banana sorbet

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Bourbon vanilla profiteroles, Guanaja chocolate sauce

Five-course food and wine pairing available on request
80€/person



- SIGNATURE MENU 220€ -

Scallops tartare with citrus fruits

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Pan-seared duck foie gras escalopes with seasonal fruits

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Spelt from the Pays de Sault prepared like a risotto with blue lobster

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Roasted turbot steak meunière style

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Crispy veal sweetbread, rich veal jus scented with marigold

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Exotic fruit minestrone, passion fruit and banana sorbet

-

Traditional millefeuille, light vanilla cream

Six-course food and wine pairing available on request
120€/person