

STARTERS

Monsieur Papin Oysters 6 special M2 oysters	17€
Monsieur Lucet Oysters from Medoc 6 special oysters, crispy sausage with herbs	18€
Duck Foie Gras From Monsieur Morille, half-cooked with Pineau des Charentes, quince and homemade brioche	27€
Sea Trout Smoked Trout with olives and olive oil crémeux and young spinach	22€
Leek Served with oysters' tartare and oysters ice cream, rye bread cream	17€
The langoustine In ravioli with ginger, Mr. Morille's foie gras and poultry broth seasoned with lemongrass	24€
The Jerusalem artichoke Roasted, perfect egg, creamy Jerusalem artichoke with hazelnut oil from the mill de la Veysière	15€

MAIN COURSES

Sea Bass Roasted sea bass, Crab with red curry, root celery and meat bisque jus	39€
Scallops Roasted scallops served with salsify and a white wine sauce with Timut pepper	37€
The Beef Sirloin steak selected by Mr. Berasateguy, grilled, served with potatoes mille-feuille , béarnaise sauce and meat juice	41€
Pigeon Roasted filet with crispy pigeon thigh, roasted butternut with a red wine jus	42€
Veal chop (for 2 people) Barbecued on the bone served with gnocchi and pan-fried artichoke	69€

CHEESE

Our Cheeseboard Selected by our cheese maker	12€
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SWEETS

Pear Poached ginger pear with piment d'Espelette granola and ginger ice cream and chocolate sauce	13 €
Plum Pan fried plum and Mirabelle with lemon crumble and clove caramel and yogurt	13€
Praline and Lemon Praline moelleux and lemon curd with praline mousse and confit lemon	13€
Grape Grape marmalade and fresh grapes with tarragon diplomate cream and black grape sorbet	13€
The Apple Rennet apples, roasted with cider, stuffed with almond cream, Granny Smith sorbet	13€

MENU FROM THE MARKET

25€

(Served only for lunch)

The Cauliflower

Cauliflower velouté with cauliflower crispy served with capers lemon and persley

The Pig

Beer braised pig cheeks served with parsnips

The apple

Cinnamon and apple tourte with honey ice cream

MENU RETURN OF THE VINES

39€

Leek

Served with oysters' tartare and oysters ice cream, rye bread cream

ou

The Jerusalem artichoke

Roasted, perfect egg, creamy Jerusalem artichoke with hazelnut oil from the mill de la Veyssière

Cod

Poached cod with herbs served with Fregola sarda and sorrel and green apple

ou

Duck

Roasted duck served with orange parsnips and sangria jus

Praline and Lemon

Praline moelleux and lemon curd with praline mousse and confit lemon

ou

Pear

Poached ginger pear with piment d'Espelette granola and ginger ice cream and chocolate sauce

MENU OF MARQUIS

70€

Duck Foie Gras

From Monsieur Morille, half-cooked with Pineau des Charentes, yellow melon and homemade bun

Sea Trout

Smoked Trout with olives and olive oil crèmeux and young spinach

Pigeon

Roasted filet with crispy pigeon thigh, roasted butternut with a red wine jus

The apple

Rennet apples, roasted with cider, stuffed with almond cream, Granny Smith sorbet

Grape

Grape marmalade and fresh grapes with tarragon diplomate cream and black grape sorbet