

STARTERS

Monsieur Lucet Oysters from Medoc 6 "Claire du Médoc" oysters, crispy sausage with herbs	20€
The Melon Melon and celery in gazpacho, burrata in espuma and smoked duck breast from Mr. Morille	15€
The Beans Tarbaïs beans cooked like a carbonara, guanciale and spring onion	15€
The Veal Herriko" veal tartar with hazelnut oil from Moulin de la Veyssière, candied egg yolk and coriander	16€
The Tomato Gaspacho and marinated tomato, crispy crab with satay and olive oil with basil	19€
The Duck Foie Gras From Monsieur Morille, half-cooked, nectarine and pineau des Charentes jelly, homemade brioche bun	27€

MAIN COURSES

The Pollock Baked on the skin, roasted potatoes, fennel with orange and glaze juice	32€
The Octopus Cooked on the plancha, broccoli with chorizo and garlic emulsion	34€
The Duck Roasted duck breast, prune and beldi lemon condiment, artichoke barigoule with poultry juice and mashed	31€
The Beef Sirloin steak selected by Mr Berasateguy, grilled over the fire, potato mille-feuille and roasted sucrose, chimichurri sauce and meat juice	39€
The Lamb (for 2 People) Shoulder of suckling lamb from the Pyrenees cooked in the barbecue, carrot mousseline, roasted carrots and Kalamata olive juice	72€

CHEESE

Our Cheeseboard Selected by our cheese maker	13€
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SWEETS

The Chocolate Gianduja shortbread, "Ariaga" chocolate cream, white chocolate ice cream	13 €
The Plum Cooked in puff pastry and marinated in brady, allspice sorbet	13€
The Pineapple Roasted and in tartar, cake soaked in brown rum, pineapple and green shizo sorbet	13€
The Mango Fresh, spiced with passion fruit and coriander, mango sorbet and crunchy meringue	13€
The Fig Cooked with red wine, honey tile and ice cream from the Blayais region	13€

MENU FROM THE MARKET

29€

(Served only for lunch, excluding bank holiday)

The Cauliflower

Creamy and crunchy with La Borderie nuts

The Beef

Char-grilled beef surprise with roasted baby carrots and hearty juice

The Brownie

Valrhona chocolate brownie, pan-fried cherries

MENU RETURN OF THE VINES

42€

The Beans

Tarbais beans cooked like a carbonara, guanciale and spring onion

Or

The Melon

Melon and celery in gazpacho, burrata in espuma and smoked duck breast from Mr. Morille

Or

The Duck Foie Gras

From Monsieur Morille, half-cooked, nectarine and pineau des Charentes jelly, homemade brioche bun
(Supplement of 5 €)

The Hake

Roast on the skin, risotto with zucchini and Beldis lemon

Or

The Pork

Grilled, eggplant glazed with sweet spices and tempura

The Chocolate

Gianduja shortbread, "Ariaga" chocolate cream, white chocolate ice cream

Or

The Fig

Cooked with red wine, honey tile and ice cream from the Blayais region

MENU OF MARQUIS

75€

The Foie gras

From Monsieur Morille, half-cooked, nectarine and pineau des Charentes jelly, homemade brioche bun

The Tomato

Gazpacho and marinated tomato, crispy crab with satay and olive oil with basil

The Duck

Roasted duck breast, prune and beldi lemon condiment, artichoke barigoule with poultry juice and mashed

The Fig

Cooked with red wine, honey tile and ice cream from the Blayais region

The Mango

Fresh, spiced with passion fruit and coriander, mango sorbet and crunchy meringue