

LUNCH MENU 55€

Wine pairing 2 glasses 25€

MACKEREL

Grilled, eggplant, lovage and ginger sauce

FENNEL

With rosemary, tomato caramel and nettle purée

STRAWBERRIES

Poached in their own juice, yogurt ice cream, and chimichurri sauce

BUSINESS MENU IN 4 COURSES 89€

SWISS CHARD

Fir tree, black garlic, mayonnaise sauce and gratin

ZUCCHINI BLOSSOM

Stuffed with piquillo peppers, bouillabaisse glaze and fennel cream

TROUT

Confite, yuzu kosho, watercress and nasturtium sabayon

Or

BEEF

Candied onions, beef juice and soubise cream

STRAWBERRIES

Poached in their own juice, yogurt ice cream, and chimichurri sauce

Or

CHOCOLATE

Praline, gingerbread ice cream and hot chocolate

MENU TOURMALET IN 5 COURSES 125€

2 starters, 2 main courses and 1 dessert

MENU GABIZOS IN 7 COURSES 145€

3 starters, 2 main courses and 2 desserts

LA CARTE

STARTER

ZUCCHINI BLOSSOM

Stuffed with piquillo peppers, bouillabaisse glaze and fennel cream 35€

CUTTLEFISH

Raw, tomatoes, licorice marinière 35€

SWISS CHARD

Fir tree, black garlic, mayonnaise sauce and gratin 30€

MAIN

TROUT

Confit, yuzu kosho, watercress and nasturtium sabayon 50€

BEEF

Caramelized onions, beef juice and soubise cream 50€

LOBSTER

Brittany blue, claws raviolo, elbow salad and bisque 70€

DESSERT

CHEESES PLATE

From the area of the chef 20€

CHOCOLATE

Praline, gingerbread ice cream and hot chocolate 20€

STRAWBERRIES

Poached in their own juice, yogurt ice cream, and chimichurri 20€

BLACK FRUITS

Blackcurrant sorbet, lovage granite and vanilla cream 20€

Les plats de la carte sont susceptibles de comporter l'un ou plusieurs des 14 allergènes. La liste précise est disponible sur demande. Conformément à la réglementation en vigueur, nous vous informons de l'origine des viandes utilisées dans notre établissement : • Viande bovine (bœuf, veau) : Origine France, Irlande, Espagne • Viande porcine : Origine Espagne • Viande ovine (agneau) : Origine France et UK • Viande de volaille: Origine France

MENU TOURMALET IN 5 COURSES 125€

(Declinable in vegetarian)

Wine pairing 4 glasses 75€

SWISS CHARD

Fir tree, black garlic, mayonnaise sauce and gratin

ZUCCHINI BLOSSOM

Stuffed with piquillo peppers, bouillabaisse glaze and fennel cream

TROUT

Confit, yuzu kosho, watercress and nasturtium leaf sabayon

BEEF

Caramelized onions, beef juice and soubise cream

STRAWBERRIES

Poached in their own juice, yogurt ice cream, and chimichurri

MENU GABIZOS IN 7 COURSES 145€

Wine pairing 6 glasses 95€

CUTTLEFISH

Raw, tomatoes, licorice marinière

SWISS CHARD

Fir tree, black garlic, mayonnaise sauce and gratin

ZUCCHINI BLOSSOM

Stuffed with piquillo peppers, bouillabaisse glaze and fennel cream

TROUT

Confit, yuzu kosho, watercress and nasturtium leaf sabayon

BEEF

Caramelized onions, beef juice and soubise cream

STRAWBERRIES

Poached in their own juice, yogurt ice cream, and chimichurri

CHOCOLATE

Praline, gingerbread ice cream and hot chocolate