

LUNCH MENU 55€

Wine pairing 2 glasses 25€

MACKEREL

Grilled, eggplant, lovage and ginger sauce

FENNEL

With rosemary, tomato caramel and nettle purée

FIGS

Roasted, focaccia and fig leaf ice cream

BUSINESS MENU IN 4 COURSES 89€

SWISS CHARD

Fir tree, black garlic, mayonnaise sauce and gratin

CASSOULET

Coco beans, duck, pork and poultry

TROUT

Confite, yuzu kosho, watercress and nasturtium sabayon

Or

BEEF

Candied onions, beef juice and soubise cream

FIGS

Roasted, focaccia and fig leaf ice cream

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

CASSOULET

Coco beans, duck, pork and poultry 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 75€

DESSERT

CHEESE PLATE

From the area of the chef 20€

CHOCOLATE

Praline, gingerbread ice cream and hot chocolate 20€

FIGS

Roasted, focaccia and fig leaf ice cream 20€

BLACK FRUITS

Fennel, Voastiperifery pepper and cottage cheese sorbet 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)

SWISS CHARD

Fir tree, black garlic, mayonnaise sauce and gratin

CASSOULET

Coco beans, duck, pork and poultry

TROUT

Confit, yuzu kosho, watercress and nasturtium leaf sabayon

BEEF

Caramelized onions, beef juice and soubise cream

BLACK FRUITS

Fennel, Voastiperifery pepper and cottage cheese sorbet

MENU GABIZOS IN 7 COURSES 145€

CUTTLEFISH

Raw, tomatoes, licorice marinière

SWISS CHARD

Fir tree, black garlic, mayonnaise sauce and gratin

CASSOULET

Coco beans, duck, pork and poultry

TROUT

Confit, yuzu kosho, watercress and nasturtium leaf sabayon

BEEF

Caramelized onions, beef juice and soubise cream

BLACK FRUITS

Fennel, Voastiperifery pepper and cottage cheese sorbet

CHOCOLATE

Praline, gingerbread ice cream and hot chocolate