

LA CARTE

STARTER

VEAL

Crispy, stuffed with comté cheese and fresh herbs salad 35€

SCALLOPS

Grilled, iodized pot au feu and winter vegetables 35€

SWISS CHARD

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

MAIN

ZANDER

Fried on the skin, satay, carrots and crayfish bisque 50€

BEEF

Caramelized onions, beef juice and soubise cream 50€

LOBSTER

Brittany blue, claws raviolo, elbow salad and bisque 75€

ROYAL HARE

Antonin Carême and Sénateur Couteaux's way 75€

DESSERT

CHEESE PLATE

From the area of the chef 20€

CHOCOLATE

Soufflé, orange confit and buttermilk ice cream 22€

QUINCE

With verbena pepper, roasted nuts and ginger condiment 20€

PEAR

Poached, rosemary infusion and bergamot granita 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

Prix net en euros, taxes et service compris

LUNCH MENU 55€

Wine pairing 2 glasses 25€

SWEET POTATO

Grilled, pine nut praline and ginger carrot juice

POULTRY

Poached, jerusalem artichokes, chicken sauce and lemon thyme jus

QUINCE

With verbena pepper, roasted nuts and ginger condiment

BUSINESS MENU IN 4 COURSES 89€

SWISS CHARD

Fir tree, black garlic, mayonnaise sauce and gratin

SCALLOPS

Grilled, iodized pot au feu and winter vegetables

ZANDER

Fried on the skin, satay, carrots and crayfish bisque

Or

BEEF

Candied onions, beef juice and soubise cream

QUINCE

With verbena pepper, roasted nuts and ginger condiment

Or

CHOCOLATE

Soufflé, orange confit and buttermilk ice cream

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

MENU TOURMALET IN 5 COURSES 125€

(Declinable in vegetarian)

SWISS CHARD

Fir tree, black garlic, mayonnaise sauce and gratin

VEAL

Crispy, stuffed with comté cheese and fresh herbs salad

ZANDER

Fried on the skin, satay, carrots and crayfish bisque

BEEF

Caramelized onions, beef juice and soubise cream

PEAR

Poached, rosemary infusion and bergamot granita

MENU GABIZOS IN 7 COURSES 145€

SWISS CHARD

Fir tree, black garlic, mayonnaise sauce and gratin

SCALLOPS

Grilled, iodized pot au feu and winter vegetables

VEAL

Crispy, stuffed with comté cheese and fresh herbs salad

ZANDER

Fried on the skin, satay, carrots and crayfish bisque

BEEF

Caramelized onions, beef juice and soubise cream

PEAR

Poached, rosemary infusion and bergamot granita

CHOCOLATE

Soufflé, orange confit and buttermilk ice cream