

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€

DUCK

Chervil root, onions and spiced duck jus 50€

LOBSTER

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

DESSERT

CHEESE PLATE

From the area of the chef 20€

CHOCOLATE

Whisky-soaked baba, Isigny cream and chocolate sorbet 22€

GRAPEFRUIT

Fresh and candied, Chinese white tea and cream 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

LUNCH MENU 55€

Wine pairing 2 glasses 25€

BEETROOT

Smoked, with tarragon juice and fresh herbs

BEEF

Confit then roasted, puffed seeds, celery and coffee sabayon

GRAPEFRUIT

Fresh and candied, Chinese white tea and cream

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

DUCK

Chervil root, onions and spiced duck jus

GRAPEFRUIT

Fresh and candied, Chinese white tea and cream
Or

CHOCOLATE

Whisky-soaked baba, Isigny cream and chocolate sorbet

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

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ZANDER

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DUCK

Chervil root, onions and spiced duck jus

PEAR

Poached, rosemary infusion and bergamot granita

MENU GABIZOS IN 7 COURSES 145€

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CHOCOLATE

Whisky-soaked baba, Isigny cream and chocolate sorbet