



Our Starters

Mediterranean Bluefin Tuna

Mango and coriander tartare and two sesame tataki

20 €

Balsamic vinegar peach sorbet

Foie gras with gooseberry jelly with Timut pepper

20 €

Spicy rhubarb chutney, homemade brioche


Prawns small raviolis, creamy Dubarry

20 €

Spinach baby leaves, bisque ice cream 

Old tomato, burrata

14 €

Cherry vinegar, herbal coulis 

Tonnato-style veal piccata

14 €

Country fresh green bean salad and Comté shaving 

Carpaccio of sea bream, guacamole and hazelnuts

Candied lemons and celery

14 €

Fresh herb salad, lemon vinaigrette



Vegetarian

Fried homemade gnocchis, parmesan cheese cream

25 €

Candied cherry tomatoes and rosemary oil



Bulgur and quinoa duo, artichoke hearts

25 €

Creamy goat cheese, old tomatoes and fresh herbs



Our Fishes

Whole Breton blue lobster roasted in langoustine butter 69 €

Whiskey buckling small round stuffed zucchini
with vegetable and fennel confit with orange

(About 800 gram, for one or two people) (SG)

Poached Monkfish medallion, barigoule vegetable 36 €

Noilly Prat and cockles juice

Cod fillet cooked on one side 24 €

Coral lentil risotto with coconut milk, Madras Curry emulsion
Glazed fennel salad with pink berries (SG)

Roasted filet red mullet, rock emulsion 35 €

Homemade gnocchi, spinach, candied cherry tomatoes



Our Meats

Iberian pig Pluma, sweet spices sauce 24 €

Vanilla sweet potato, spinach and crisps (SG)

**Landes Duck magret cooked at a low temperature,
duck and orange juice** 24€

Corn puree with Pimento de la Vera, roasted corn (SG)

Pan-roasted sweetbreads 36 €

Ratte potato mousseline, veal juice (SG)

Heart of fillet of Aubrac Beef, well-seasoned juice 36 €

Millefeuille of seasonal vegetables, Scarmoza siphon (SG)



Children's Menu 16 €

Fish or Meat Steak from the Market

Seasonal vegetables or home-made French-fries

Including an assortment of ice creams or sorbets for dessert



Cheeses and Desserts

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| Cheese platter  | 16 € |
| Ice-cream and full fruit sorbet palette
Fresh fruits | 14 € |
| Grand Marnier Soufflé
Hot orange preserve, chocolate ice-cream | 16 € |
| Our Paris Brest
Caramelized hazelnuts |  14 € |
| Sponge cake with muscat wine and citrus declination
Banana and passion fruit sorbet | 13 € |
| Variation around the country apricot
Apricot ice cream Timut | 13 € |
| Finger peanuts and Dulcey Valrhona chocolate
Hazelnut ice cream | 13€ |

Please order at the beginning of your meal