

MENU DEGUSTATION
(for a complete table)

Amuse-Bouche



*Spring Rolls Filled with Foie Gras, Artichoke & Green Asparagus
Vinaigrette flavoured with Truffle*



Glazed Lobster “Americaine”



Fresh Fish following the Market



*Hot Foie Gras Sweet & Sour Sauce
Flavoured with “Basque Hydromel”*



Half Roasted Pichon served with Mushrooms & Lardons



Dessert’s Symphony

70 €