

MENU OF THE MOMENT

Except Sundays and Bank Holidays

Fresh Anchovy Fillets Marinated in Basil

Or

Creamy Peas Soup Hot or Iced



Squids Sauteed "Basque Way" with Fresh Pastas

Or

Duckling Tenderloin with Peaches, Madras Rice



"Vacherin New Style" (Meringue, Strawberries Ice Cream and Whipped Cream)

Or

Nectarines Salad flavoured with Lemon Verbena

Or

Selection of Matured Cheeses



38 € for a three courses menu

29 € for one starter and one main course or

One main course and one dessert

« BUSINESS LUNCH » MENU

For Lunch only from Wednesday to Saturday

Menu according to the market of the day

- ◆ *2 Courses -> Starter + Main Course Or Main Course + Dessert*
1 Glass of Wine & 1 Coffee

Or

- ◆ *3 Courses -> Starter + Main Course + Dessert*
(Beverage not included)



29 €

KIDS MENU

18 €

SEASONS MENU

Courgette 'Flowers Filled in with a Small Ratatouille & Tomato Dressing
Or

Shredded Veal Tail and its Baby Vegetables in Jelly



Squids Sauteed "Basque Way"

Or

Fillet of Basque Trout and Rhubarb Compote, Champagne Sauce



Shoulder Blade of Veal Braised in Irouleguy Wine Sauce, Mashed Potatoes

Or

Fillet of Duckling Lacquered with Espelette Chili Jelly



Raspberry Creamy Cake

Or

Chocolate Light Mousse served with Cocoa and Espelette Pepper Ice Cream

Or

Selection of Matured Cheeses



53 €

DEGUSTATION MENU

For complete table

Amuse-Bouche



French Beans Salad with Lobster & Foie Gras



Abalone from Brittany Sea Brownd with Salted Butter, Artichokes and Tomatoes Dices



Fresh Fish from the Market



Hot Foie Gras served around a Tatin Tart with a Sweet and Sour Sauce



Half Pigeon Roasted with Vegetables



Dessert's Symphony



74 €