

The Starters

15€

White cuttlefish confit, creamy celeriac, raw and candied clementine, trout egg and polenta crisp.

Sweet onion : crumble, stewed and consommé, Idiazabal cheese mousse and quince sorbet.

Paimpol bean salad, crispy mussels, almond broth and candied lemon, grated bottargua.

Veal tartare from Basque country, sweet pepper with lemongrass coulis, sesame crisp and artichoke mousse.

The Main courses

24€

Roasted duckling breast, tamarind condiment, red chicory and salsify.

Wild mushroom risotto, cream of mushroom and grated mimolette

Monkfish medallions, cauliflower puree and raw, lemon condiment, sesame and pistachio praline.

Confit beef cheek, Jerusalem artichoke ; puree, candied and crisp, Bayonne ham crumble.

The Desserts

13€

Cheese plate and cherry jam.

Chocolate: ganache, mousse, crumb, salted butter caramel, peanut ice cream with smoked salt.

Basque cake and mascarpone ice-cream.

Lemon creamy, fresh grapefruit and sorbet, lemon madeleine and puffed rice tile.

Poached pineapple, exotic condiment, spicy financier, speculoos ice-cream and vanilla creamy.

Menu déjeuner from Wednesday to Friday, (except holidays and weekends)

Dish of the day

19€/pers.

Starter of the day + dish of the day **or** dish of the day + dessert of the day

23€/pers.

Starter of the day + dish of the day + dessert of the day

28€/pers.

Menu carte

Starter + main course + dessert

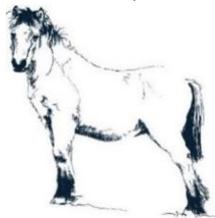
45€/pers.

Menu dégustation « surprise »

6 courses, served for the whole table

70€/pers.

It is possible that our dishes contain allergenic products. Keep us informed of any intolerances or allergies



Prix net, service compris

Open for lunch and dinner From Wednesday to Saturday

To 12 p.m. to 2 p.m. and to 7 p.m. to 10 p.m.

And Sunday from 12 p.m. to 2 p.m. in two services, the first at 12 p.m. and the second at

1:30 p.m. / 1:45 p.m.

Closed Sunday dinner, Monday and Tuesday