

The Starters

16€

Octopus from Galicia, sweet pepper with black lemon, salicornia, smoked condiment and potato mousse.

Beef tataki and smoked eel, peanuts, creamy black beans and condiment.

Sea bream ceviche, carrot sauce with ginger and fruit passion sorbet.

The beetroot : in four times, smoked ricotta. 🍋

The Main courses

26€

Very tender beef cheek, smoked sardine, fricassee of heirloom vegetables.

Roasted pollack fish, orange and vanilla sauce, turnip and different cabbage.

Gnocchi of potato, watercress coulis, creamy reblochon cheese and baby spinach. 🍋

Braised pork chine cooked for two people, risotto of small spelt with lemon confit and wild mushrooms.

(only for 2, it's 2 main courses for 2)

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.

Puff pastry with pistachio and orange flower water, blood orange sorbet.

Creamy chocolate and clementine, crunchy "feuilleté", praline, clementine sorbet and jelly.

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

Dish of the day 22€/pers.

Starter of the day + dish of the day **or** dish of the day + dessert of the day 26€/pers.

Starter of the day + dish of the day + dessert of the day 30€/pers.

Menu carte

Starter + main course + dessert

48€/pers.

Menu degustation « surprise »

6 courses, served for the whole table

70€/pers.

100% Vegetarian 🍋

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