

## The Starters

16€

Tuna tartare, garlic and almond cold gazpacho, green watermelon and almond mousse.

White asparagus, hollandaise sauce made with lemon yuzu, grapefruit and tarragon oil. 

Marinated and burned mackerel, raw, pickles and puree of cauliflower with lemon confit

Royale of foie gras, creamy egg yolk, fresh small peas salad and smoked sauce.

## The Main courses

26€

Roasted yellow chicken breast, peas puree, pak choi cabbage, turnip and verbena juice.

Salmon cooked at a low temperature with lemon and thyme, creamy fennel and raw, lemon condiment.

The zucchini : risotto and salad, creamy sweet onions and fresh goat cheese with herbs. 

Roasted piglet shoulder with mountain savory cooked for two people, spring vegetables.

*(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.

Pavlova with strawberries and flowers of violet, creamy vanilla, strawberry sorbet and jelly.

The fruit passion : creamy dulce de leche, mousse and fruit passion sorbet, salted caramel and crunchy of spelt corn.

## 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.

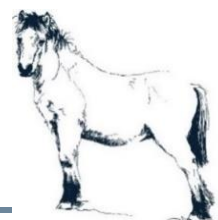
## Menu degustation « surprise »

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