

À LA CARTE

TO START...

Champagne glass

13 €

Kir Royal

15 €

Negroni

15 €

Spritz

Aperol/Campari/St-Germain

15 €

OUR STARTERS

Starter of the day	18€
Burrata with asparagus, smoked peach coulis and pistachio crumble (🌾) (🌿)	17€
Pyrenean trout gravlax, guacamole and mustard pickles	17€
Crispy prawns with panko, orange, sesame, and smoked paprika mayonnaise (🌾)	18€
Gnocchi with truffle cream, hazelnuts, and parmesan (🌾) (🌿)	19€
Homemade duck foie gras from the southwest with fig chutney and spiced bread (🌾)	20€
To enjoy with a glass of Pacherenc du Vic-Bilh	+5€

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OUR SUGGESTIONS

Main of the day	24€
Fish of the day according to market availability and seasonal vegetables	29€
Duck breast with Espelette pepper, extra virgin olive oil mashed potatoes, Madiran wine reduction	30€
Lemongrass-roasted free-range chicken, sautéed artichokes and Madiran mushrooms, with black garlic jus	27€
Lamb chops with mountain herbs, homemade mashed potatoes, and truffle jus	34€
Argentinian ribeye steak with smoked salt, chimichurri, Pont-Neuf fries	36€

OUR DESSERTS

Dessert of the day	11€
Cheese platter: Camembert, Ossau-Iraty, Tomme des Pyrénées	12€
Tahitian vanilla crème brûlée	11€
Basque cheesecake with salted caramel butter, almond crumble (🌿)	10€
Frozen pavlova with red berries	12€
Matcha tea panna cotta, chocolate biscuit with cocoa nibs, blackcurrant coulis (🌿)	12€