


## OYSTERS

Robert Sébastien n°4 6p/9p/12p 18 € / 24 € / 36 €  
Arcachon 'Perles de L'Impératrice' n°4 6p/9p/12p 19 € / 28 € / 38 €  
Crêpinette 2 € 

## CAVIAR



Aquitaine caviar 'Prunier' selection,  
traditional garnish 30g/50g 120 € / 165 €



## FIRST COURSES

Steak tartare  
with grilled country bread  
STARTER 15 € / MAIN 21 €

Charcuterie board  
Chalosse ham, chorizo, saucisson  
"Le Coursaye", grenier médocain,  
Guindilla peppers  
25 €

Fresh Burrata    
heirloom tomatoes, grilled toast,  
seasonal pesto  
21 €


Loupiac snails 'Bordelaise'  
braised in red wine,  
parsley and lardons  
STARTER 14 € / MAIN 22 €

Foie gras terrine  
Sauternes gel, toasted brioche  
25 €

Grilled octopus and potato salad  
rocket, chorizo, Romesco sauce  
31 €

## SOUPS

Lobster bisque   
18 €

Chilled cantaloupe soup   
water melon, mint,  
Chalosse ham  
18 €

## SALADS

Caesar salad  
roasted chicken breast  
STARTER 15 € / MAIN 21 €

Salad Landaise  
romaine lettuce, confit and smoked duck,  
foie gras, mustard, honey, blue cheese dressing  
STARTER 19 € / MAIN 29 €





## MAIN COURSES

Fish and chips  
watercress salad, malt vinegar,  
tartare sauce  
25 €

Sea bream   
roast new potatoes, lemon,  
almonds, brown butter  
35 €

Mackerel   
samphire, green beans,  
lemon, seaweed butter  
27 €

Duck breast   
baked turnips, pickled navet  
and peppercorn sauce  
27 €

Orechiette 'façon Moulinier'   
crushed courgette, rocket pesto,  
Parmesan  
23 €

Sweetbread in a feuilleté  
spring vegetables,  
chicken velouté  
27 €

## FOR TWO

Blonde d'Aquitaine  
beef Wellington  
pomme purée and green beans  
79 €

French beef  
roast bone marrow with a herb crust,  
triple cooked chips  
Daily offering

## BURGERS



Classic burger  
in a brioche bun with bacon  
and cheddar cheese  
25 €



'Rossini' burger with sauté foie gras  
black truffles, Comté cheese,  
red wine onion marmalade  
35 €






## SIDE DISHES



Onion rings  
tomato salsa and sauce gribiche  
9 €



Green salad    
honey mustard vinaigrette  
6 €

Green beans    
lardons and garlic crumbs  
5 €

Mac and cheese   
9 €

Triple cooked chips    
6 €

Mashed potatoes    
5 €

Cauliflower salad    
dill, roasted almonds and Cajun spices  
7 €

## DESSERTS


Chocolate fondant  
Madagascar vanilla mousse  
11 €

Pineapple and hibiscus blossoms  
tarragon sorbet  
11 €

Strawberries with cream  
yoghurt sorbet  
11 €

Cheesecake  
fresh raspberries  
and coconut coulis  
9 €

Lemon meringue pie  
with lemon confit  
9 €

Crispy meringue   
roasted apricots and pistachios  
9 €

Coffee or Tea with petits fours  
12 €

Selection of French cheese  
15 €

