

Saint-Jean-de-Luz spider crab with avocado, pomelo,
coriander, radishes and citrus dressing

42 €

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Bazas beef tartar, oyster cream,
Aquitaine caviar and wood sorrel

63 €

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Grilled red tuna, tomato confit, courgette violon,
new potatoes, smoked anchovy dressing

45 €

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Roasted veal sweetbread, carrots, fennel, caraway

54 €

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Sautéed foie gras with black figs, yellow beetroot,
smoked duck, Timut pepper and muscat grapes

42 €

Sole 'minestrone' with coco beans, octopus,
garganelli, courgettes and basil
86 €

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Wild turbot baked in seaweed butter,
razor clams, cockles, bigorno, Swiss chard and Fregola
92 €

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Native lobster from the 'press' cooked with lemon leaves,
sweetcorn, zucchini and chanterelles
120 €

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Roasted Aquitaine milk fed veal, ceps macaroni,
violet artichoke, parsley, garlic
96 €

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Oven roasted pigeon, pain d'épices, beetroot,
celeriac and shallot marmalade
74 €

Head Chef Gilad Peled

Dessert Menu

Lemon and caramel 'crisp' with lemon caviar and sorbet
26 €

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Blueberry and blackberry frozen mousse,
with shiso and buckwheat
26 €

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'Maralumi' chocolate soufflé,
toasted sesamy seeds ice cream
28 €

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'Gascon' geranium and lychee parfait,
pomegranate and lime
26 €

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Caramelized pistachio crème brûlée, crémeux,
crispy Gavotte and ice cream
28 €

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Selection of French and English cheese from the trolley
26 €

Pastry Chef Arthur Fèvre