

Tasting menu

Bazas beef tartar, oyster cream,
Aquitaine caviar and sorrel

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

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

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

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Rooibos mousse, fromage frais,
ginger and Amarena cherry

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'Gascon' geranium and lychee parfait,
pomegranate and lime

175 €