



Oyster

Béarn " andouille " - Saphire - Béarnaise

Foie-gras

Celeriac - Extraction - " Pot-au-feu "

Scallops

Coral - Caviar - " Bardes "

Beef

Mushrooms – Timiz pepper - " Bordelaise "

Baba

Armagnac - Exotics fruits - Vanilla

or

Chocolate

" Soufflée " pie - Pecan nuts - Black lemon

Origins menu in 5 courses 195€

Origins pairing food and wine proposal 110€

Last order from our Origins menu in 5 courses at 9:30 p.m.