



Oyster

Béarn “ andouille “ - Samphire – Béarnaise

Snails

“ Crépinette “ - Leeks - “ Cagouillade ”

Pollock

Asparagus - Lettuce celtuce - “ Chaudrée ”

Beef

Mushrooms - Timiz pepper - “ Bordelaise ”

Strawberry

Buckthorn honey - Armagnac - Timur bean

or

Chocolate

“ Gavotte ” - 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.