

More than a Signature ...

- **Exceptional products**

First, **lobster**. A fine and firm flesh, a beautiful black color with bluish reflections: so many characteristics that make the Breton lobster unique. Nicknamed "Prince of Brittany", "little blue" or "Lord of Breton waters", he is known for his taste of extreme finesse.

Then, **the potato of Eysines**. Less than 10km from the restaurant, about twenty market gardeners pamper 20 hectares of land for this tuber with a unique taste. Recognizable by its sweet, very sweet taste, it goes perfectly with simple dishes as well as sophisticated recipes.

Finally, **the Caviar d'Aquitaine from Maison Sturia** — breeder, producer, breeder, caviar refiner. The Oscière "cuvée" melts under the tongue and releases milky notes, olive oil and iodized flavors with a nice length in the mouth. Its grains are creamy, with dark green reflections.

- **A traditional cooking technique**

To serve you a lobster dish with a new flambéed flavor, the cooking of the flesh is carried out using a regional kitchen utensil, dating from the Middle Ages: **flambadou**.

- **A unique piece of goldsmithery**

Indeed, Le Pressoir d'Argent Gordon Ramsay takes its name from the extremely rare presence in its room of an imposing sterling silver lobster press, made by **Christofle** in only six copies worldwide. This collector's item continues to be used every evening in front of customers to grind coral and carcass to extract blue lobsters from their substantial juice.

- **A multi-sensory gastronomic experience**

This signature dish is a real emotional spectacle. In this velvet cocoon signed **Jacques Garcia**, the customer is in the front row to attend this gastronomic staging, this meticulous choreography where the senses are awakened one after the other, punctuated by the lyrical flight of the tasting.

An experience to discover with your menu for 70 € per person.