



Oyster *

Lormont pork rinds - Tarragon - " Béarnaise "

Snails

" Crépinette " - Basil - " Cagouillade "

Turbot *

Celtuce lettuce - Zucchini - " Chaudrée "

Gascon Pork

Sarladaise potatoe - " Charcutière " - Bigorre Ham

Baba

Raspberry - Izarra – Verbena

Or

Chocolate

Hazelnut - Black garlic - Olive oil

Origins menu in 5 courses 195€

Origins pairing food and wine 110€

** Supplement Sturia Caviar 30€ for 8 grams per person*

Supplement aged cheeses selection 30€ per person

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