



Oyster

Lormont pork rinds - Tarragon - “ Béarnaise “

Snails

Basil - White Penja pepper - “ Cagouillade “

John Dory

Celtuce - Fenugreek - Braised jus

Gascon Pork

Sarladaise potatoe - “ Charcutière “ - Bigorre Ham

Raspberry

Kankan root - Blanc manger - Raspberry vinegar with Pineau des Charentes

Origins menu in 5 courses 195€

Origins pairing food and wine 110€

Supplement aged cheeses selection 30€ per person

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