

Starters

<i>Aquitaine sturgeon smoked with vine branches,</i> <i>Lime marmalade, pickled vegetables, Perlita caviar</i>	25
<i>Beetroot tartare,</i> <i>Celery jelly, egg with candied lemon, tartar condiment</i>	18
<i>Foie gras terrine,</i> <i>Pear jelly with spices</i>	20
<i>Seashells in argan oil,</i> <i>Lentil soup and dried duck chips</i>	18
<i>Cabestan Lamprey in open ravioli,</i> <i>Cumin carrot foam.</i>	21

Main courses

<i>Scallops in Rossini style,</i> <i>Toasted brioche, roasted salsify, Périgord sauce</i>	38
<i>Charolais beef tenderloin,</i> <i>Variation of beets, grape juice from here</i>	30
<i>Rack of lamb from our regions,</i> <i>Cooked rosé at low temperature, butternut gnocchi with sage, reduced juice</i>	28
<i>Red mullet fillet,</i> <i>Tomato and mango rougail, shrimp bolognese with anise, braised fennel</i>	28
<i>IGP Sud-Ouest confit pork tenderloin,</i> <i>Roasted dried fruits, roasted tuberous chervil with honey and Espelette pepper, prune cream</i>	28

Desserts

<i>Chocolat 70% Guanaja,</i> <i>Sponge cake soaked in rum, feuillantine and chocolate chiboust cream, wafer tile</i>	13
<i>Pear with yuzu,</i> <i>Crunchy white chocolate</i>	13
<i>The fig,</i> <i>Roasted with honey, Breton shortbread, mascarpone and patxaran cream</i>	13
<i>Apple,</i> <i>Prepared in different ways</i>	13
<i>The Cannelé from Bordeaux,</i> <i>Black forest style</i>	13

Menus

TERROIR

55

3-courses Menu of your choice:

Foie gras terrine,

Pear jelly with spices

Or,

Seashells in argan oil,

Lentil soup and dried duck chips



Red mullet fillet,

Tomato and mango rougail, shrimp bolognese with anise, braised fennel

Or,

IGP Sud-Ouest confit pork tenderloin,

Roasted dried fruits, roasted tuberous chervil with honey and Espelette pepper, prune cream



The fig,

Roasted with honey, Breton shortbread, mascarpone and patxaran cream

Ou,

Apple,

Prepared in different ways

Or,

Assortment of cheeses,

De la maison Pierre Rollet à Libourne.

PLAISIR

65

4- courses menu, your choice from a la carte
1 starter, 2 main courses, 1 cheese or dessert

DEGUSTATION

6 courses menu

90

Aquitaine sturgeon smoked with vine branches,

Lime marmalade, pickled vegetables, Perlita caviar

Cabestan Lamprey in open ravioli,

Cumin carrot foam.

Scallops in Rossini style,

Toasted brioche, roasted salsify, Périgord sauce

Rack of lamb from our regions,

Cooked rosé at low temperature, butternut gnocchi with sage, reduced juice

Assortment of cheeses,

De la maison Pierre Rollet à Libourne.

Chocolat 70% Guanaja,

Sponge cake soaked in rum, feuillantine and chocolate chiboust cream, wafer tile

Menu created by Chef Merlet and its Team

All our dishes are 'housemade' and transformed on the spot from raw products

All our meats are from France

All our fish and shellfish are from French or European coasts

Our caviar is from France