

Menus

TERROIR | 60€ **3 courses Menu of your choice**

Gravlax stonebass carpaccio,

Cucumber jelly flavoured with mint, lime sorbet and coriander

or

Natural cooked Foie Gras,

Kiwi and Sichuan pepper



Confit Lamb with dried fruits,

Carrots "Duchesse", confit onions

or

Trout fillet,

Peas and mint cream, potatoes gnocchi



Exotic Cannelé,

Exotic mousse, pineapple, mango coulis

or

Carrots from Landes,

Carrot cake, ginger gel, orange and carrot sorbet, tonka foam

PLAISIR | 70€

4 courses Menu

"Coeur de boeuf" tomato in texture ,

Burrata, tomato coulis, olive oil sorbet



John dory confit with lemon,

Swiss chard, panisse and lemon oil



Charolais beef filet,

Celeriac and confit apple, grape jus



The Buckwheat,

Salted butter, Crispy white chocolate, buttermilk ice cream

SIGNATURE | 95€

6 courses Menu

Oysters ravioli poached in Kombu seaweed,

Granny Smith apple an rhubarb gel, caviar from Aquitaine



Lamprey from Cabestan,

Garlic bread, carrots and cumin foam



John dory confit with lemon,

Swiss chard, panisse lemon oil



Pigeon filet form Grit Farm,

Spinach, grilled Shitaké mushrooms, reduced jus



Assortments of cheeses,

From Pierre Rollet in Libourne



The chocolate,

Pecan nuts finger, Guanaja ganache, spiced chocolate

The Plaisir and Signature menus need to be choose by all the guests, last order for the Signature menu 9.30pm

Menu created by Chef Quentin Merlet and his team

All our dishes are housemade and transformed onthe spot from raw products

All meats are from France

All our fish and shellfish are from french or european coasts

Our caviar is from France

STARTERS

Oysters ravioli poached in Kombu seaweed,

Granny Smith apple and rhubarb gel, caviar from Aquitaine | 25€

"Coeur de boeuf" tomato in texture ,

Burrata, tomato coulis, olive oil sorbet | 19€

Gravlax stonebass carpaccio,

Cucumber jelly flavoured with mint, lime sorbet and coriander | 20 €

Natural cooked Foie Gras,

Kiwi and Sichuan pepper | 23€

Lamprey from Cabestan,

Garlic bread, carrots and cumin foam | 20€

MAINS

Pigeon filet from Grit Farm,

Spinach, grilled Shitaké mushrooms, reduced jus | 38€

John dory confit with lemon,

Swiss chard, lemon oil | 38€

Charolais beef filet,

Celeriac and confit apple, grape jus | 32€

Confit Lamb with dried fruits,

Carrots "Duchesse", confit onions | 30€

Trout fillet,

Peas and mint cream, potatoes gnocchi | 29€

DESSERTS

Cheese,

From Pierre Rollet in Libourne | 18€

Exotic Cannelé,

Exotic mousse, pineapple, mango coulis | 16€

Carrots from Landes,

Carrot cake, ginger gel, orange and carrot sorbet, tonka foam | 16€

Apple pie "Tatin",

Roasted apple mousse, caramel, yogurt sorbet | 16€

The chocolate,

Pecan nuts finger, Guanaja ganache, spiced chocolate | 16€

The Buckwheat,

Salted butter, Crispy white chocolate, buttermilk ice cream | 16€