

Menus

TERROIR

3-courses Menu of your choice:

55

Natural cooked foie gras,

Candied pineapple with star anise and cardamom, liquorice crisp.

Or,

Octopus carpaccio,

Mashed beetroot and cumin, pickled vegetables, wasabi mayonnaise, olive oil from Arbequina.

Snacked Stone Bass,

Creamy cauliflower, tomato and mango rougail, fries of chickpeas and cumin.

Or,

Kintoa Pork loin cooked in low temperature,

Mashed white sweet potatoes, brown reduced jus.

Black figue,

Soft praline biscuit, milky light cream, figue leaf and lime gel.

Or,

Buckwheat in texture,

Puffed, with milk and crispy, buttermilk ice cream.

Or,

Assortment of cheeses,

From Pierre Rollet at Libourne.

PLAISIR
4-courses menu

65

Leeks cooked in "court-bouillon",

Crabmeat with curry, safran potatoes emulsion, caramel of mustard from Gascogne.

Pollack confit with lemon,

Grilled barigoule artichokes, olive oil sauce with vegetables, black olive tapenade.

Kintoa Pork loin cooked in low temperature,

Mashed white sweet potatoes, brown reduced jus.

Exotic Cannelé,

Bahibé chocolate, passion fruit and rhum.

DEGUSTATION

6 courses menu

90

Aquitaine sturgeon smoked with vines tendrils,

Lime marmalade, Perlita caviar.

Cripsy lamprey from Cabestan,

Green beans salad, exotic condiments, vinegar and truffle veal stock.

Pollack confit with lemon,

Grilled barigoule artichokes, olive oil sauce with vegetables, black olive tapenade.

Pastilla style candied lamb,

Spices, dried fruits, deglazed carrots, roasted mushrooms, apricot marmalade with coriander, reduced jus.

Assortment of cheeses,

De la maison Pierre Rollet à Libourne.

Chocolat 70% Guanaja,

Ganache and ice cream flavoured with smoked vanilla, cocoa bean biscuit, bitter chocolate sauce.

The degustation menu need to be choose by all the guests, last order 09.30PM

Menu created by Chef Merlet and his 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

Starters

<i>Aquitaine sturgeon smoked with vines tendrils,</i> <i>Lime marmalade, Perlita caviar.</i>	25
<i>Crispy lamprey from Cabestan,</i> <i>Green beans salad, exotic condiments, vinegar and truffle veal stock.</i>	19
<i>Natural cooked foie gras,</i> <i>Candied pineapple with star anise and cardamom, liquorice crisp.</i>	20
<i>Octopus carpaccio,</i> <i>Mashed beetroot and cumin, pickled vegetables, wasabi mayonnaise, olive oil from Arbequina.</i>	18
<i>Leeks cooked in "court-bouillon",</i> <i>Crabmeat with curry, safran potatoes emulsion, caramel of mustard from Gascogne.</i>	16

Main courses

<i>Pollack confit with lemon,</i> <i>Grilled barigoule artichokes, olive oil sauce with seasonal vegetables, black olive tapenade.</i>	35
<i>Charolais beef tenderloin,</i> <i>Declination of green peas and carrots, pickled vegetables, grape juice from here.</i>	30
<i>Snacked Stone Bass fish,</i> <i>Creamy cauliflower, tomato and mango rougail, fries of chickpeas and cumin.</i>	28
<i>Kintoa Pork loin cooked in low temperature,</i> <i>Mashed white sweet potatoes, brown reduced jus.</i>	28
<i>Pastilla style candied lamb,</i> <i>Spices, dried fruits, deglazed carrots, roasted mushrooms, apricot marmalade with coriander and reduced jus</i>	29

Desserts

<i>Chocolat 70% Guanaja,</i> <i>Ganache and ice cream flavoured with smoked vanilla, cocoa bean biscuit, bitter chocolate sauce.</i>	14
<i>Black figue,</i> <i>Soft praline biscuit, milky light cream, figue leaf and lime gel.</i>	14
<i>Soufflé made with vanilla from Madagascar,</i> <i>Hazelnut praliné.</i>	14
<i>Exotic Cannelé,</i> <i>Bahibé chocolate, passion fruit and rhum.</i>	14
<i>Buckwheat in texture,</i> <i>Puffed, with milk and crispy, buttermilk ice cream.</i>	14