

Poached Lobster,
Endives with Orange and Apple, Bittersweet Sauce with Ginger and Cardamom
50€

Poached Langoustines,
Caviar from "Aquitaine",
Fruits and Vegetables with Curdled Cream Flavored with Calamansi
48€

Warm Foie Gras,
Fig and Pear, Porto Wine Jus and Carrots flavored with Orange
38€

Prawns,
Served with "Germiny" Foam, Cauliflower Flan with Hazelnuts
39€



Red Mullet,
Chorizo and Tomato "Jambalaya",
Squids Ink and "Espelette" Pepper Perfume
43€

Turbot and Lobster,
Cooked with Semi-Salted Butter, Chestnuts and Mushrooms, Rich Sauce
48€

Local "Banka" Trout,
Confit with Olive Oil, A "Biscayenne" and a Piperade Emulsion, Local Ham
46€



Roasted Rack of Lamb,
Confit Shoulder with Mild Spices, Chorizo "Viennoise", Seasonal Vegetables and Espelette
Pepper Jus
46€

The Sweet Bread Roasted with Butter,
Lacquered with Honey, Ginger and Coriander,
Peanuts, Spring Nems with Vegetables and Mushrooms
47€

The Pigeon
Served on a Toast with Liver,
Squash and Chanterelles, « Salmis » Jus
46€

Confit "Barbarie" Duckling,
Roasted with Spices, Apple flavored with Cinnamon, Soft Apricots, Sangria Sauce
(For 2 persons)
90€

Seasonal Cheeses
25€

Chef Jean-Marie Gautier, Un des Meilleurs Ouvriers de France

Chef Pâtissier Sylvain Gautier

*Chocolate and Coffee Cake,
with Baileys Foam
21€*

*Roasted and Poached Fig,
Served with Fig Leaves, Iced Honey Parfait
21€*

*Poached Pear,
Chocolate Cream, Selim Berry, Meringue
21€*

*Exotic Fruits and Sherbet,
Lime and Vanilla Juice, Crispy Pavlova
21€*

Menu Découverte 95 Euros

*Prawns,
Served with "Germiny" Foam, Cauliflower Flan with Hazelnuts*

*Roasted Rack of Lamb,
Confit Shoulder with Mild Spices, Chorizo "Viennoise", Seasonal Vegetables and Espelette
Pepper Jus*

Plate of Local Cheeses

*Poached Pear,
Chocolate Cream, Selim Berry, Meringue*

Menu de l'Impératrice 135 Euros

*Poached Langoustines,
Caviar from "Aquitaine",
Fruits and Vegetables with Curdled Cream Flavored with Calamansi*

*Red Mullet,
Chorizo and Tomato "Jambalaya",
Squids, Ink and "Espelette" Pepper Perfume*

*The Pigeon
Served on a Toast with Liver,
Squash and Chanterelles, « Salmis » Jus*

*Chocolate and Coffee Cake,
with Baileys Foam*

This Menu is for all the Table