

Tasting menu

Bazas beef tartar, oyster cream,
Aquitaine caviar and sorrel

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Confit organic egg with king oyster mushrooms,
Noir de Bigorre ham, smoked chestnuts, onion velouté

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Wild turbot baked in seaweed butter,
razor clams, cockles, bigorneau, Swiss chard and fregola

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Roasted Landes chicken 'demi-deuil', salsify,
wild mushrooms, truffle pomme purée, jus gras

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Almond mousse, toasted almond sablé,
saffron ice cream

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Citrus, Médoc hazelnut parfait,
Montagne bleue infusion, black lime

185 €