

Saint-Jean-de-Luz spider crab with avocado, pomelo,
coriander, radishes and citrus dressing
47 €

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Bazas beef tartar, oyster cream,
Aquitaine caviar and wood sorrel
66 €

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Confit organic egg with ceps,
Noir de Bigorre ham, smoked chestnuts, onion velouté
42 €

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Roasted veal sweetbread, carrots, fennel, caraway
57 €

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Sautéed foie gras with black figs, yellow beetroot,
smoked duck, Timut pepper and Muscat grapes
52 €

Sole 'petit bateau' with young leek, black truffle,
duxelles and vin jaune
86 €

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Wild turbot baked in seaweed butter,
razor clams, cockles, bigorneau, Swiss chard and fregola
92 €

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Native lobster from the 'press', cooked with lemon leaves,
sweetcorn, zucchini and chanterelles
120 €

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Lightly smoked venison with sautéed foie gras,
red cabbage, parsnip, Manjari chocolate and Pedro Ximenez
82 €

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Roasted Landes chicken 'demi-deuil', salsify,
wild mushrooms, truffle pomme purée, jus gras
105 €

Head Chef Gilad Peled

Dessert Menu

Lemon and caramel 'crisp'
with lemon caviar and sorbet
26 €

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Frozen exotic fruit mousse,
honeyed marmalade
26 €

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'Maralumi' chocolate soufflé,
toasted sesamy seeds ice cream
28 €

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Citrus, Médoc hazelnut parfait,
Montagne bleue infusion, black lime
26 €

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Caramelized pistachio crème brûlée, crémeux,
crispy Gavotte and ice cream
28 €

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Selection of French and English cheese from the trolley
26 €

Pastry Chef Arthur Fèvre