

STARTERS

Traditional toasted bread soup with chestnut chips and country bacon	17€
Pig's trotter cromesquis, gribiche sauce and mixed green salad	18€
Meagre carpaccio, beetroots and grapefruits with coriander	19€
Pyrenean trout terrine with marinated leeks, « persillade » sauce	21€
Duck foie-gras from « Les Landes » with cacao, pear compote and pickles, toasted bread	23€

THE KITCHEN GARDEN BASKET

Creamy spelt risotto, autumn vegetables with « Basque » blue cheese and walnuts	30€
Pressed butternut squash, wild mushrooms and garlic « confit » cream	30€

THE FISHERMAN'S CREEL

Line hake in a cereal crust, carrots and black lemon jus	32€
Roasted cod, seaweed-glazed turnips and creamy « fumet »	33€

THE BUTCHER'S BLOCK

Farm poultry supreme, macaroni gratin and candied shallot	35€
Veal quasi « en viennoise » with Médoc hazelnuts, salsify glazed in jus	36€
Larded pork tenderloin, « vendangeur » potatoes and jus	38€
Matured prime rib of beef, « coin de rue » potatoes and Bordelaise sauce (For 2 pers.)**	120€

CHEESES & DESSERTS

Matured cheeses from our region	15€
Poached pear, Earl Grey tea sauce and shortbread	13€
Hazelnut cake, coffee ice cream	15€
Citrus « Mont-blanc », grapefruit sorbet	15€
Chocolate « soufflé » tart with peanut praline	16€
« Brioche » French toast with caramel and vanilla ice cream (For 2 pers.)	28€

** 30€ additional per person on half board menus and on vouchers

OUR WINES

AOC Pessac Léognan White

		15cl	75cl
Les Hauts de Smith	2021	19€	95€
Château Smith Haut Lafitte	2019	55€	270€

AOC Pessac Léognan Red

Le Lièvre	2020	9€	43€
Le Petit Haut Lafitte	2017	13€	65€
Les Hauts de Smith	2019	17€	85€
Château Smith Haut Lafitte	2014	42€	200€



THE «LAVANDIÈRE» MENU 50 €

Starter of the day
Main course of the day
Dessert of the day

Available from the blackboard

