

STARTERS

Fresh pea soup, fresh goat cheese and country strawberries	18€
Carpaccio of beef tongue "gribiche" style	18€
Beet and smoked haddock tartar with confit egg yolk	19€
Terrine of Pyrenean trout and marinated leeks, herbaceous mayonnaise	21€
Pâté en croûte with foie gras and pickles	23€

THE KITCHEN GARDEN BASKET

Risotto with chard and hazelnuts, smoked ewe's milk cheese and mustard sprouts	30€
Open ravioli with baby vegetables and mushrooms, vegetable broth	30€

THE FISHERMAN'S CREEL

Tournedos of hake with chorizo, coco bean and piquillos ragout	33€
Parsley-crust meagre, Landes white asparagus and marinère sauce	35€

THE BUTCHER'S BLOCK

Supreme of farmhouse poultry, green asparagus and « ail ail ail » cream	35€
Braised lamb shoulder, artichokes with coriander and lemon confit	36€
Aldudes Valley farmhouse pig, kale and chickpea fries, thyme jus	38€
Matured rib of beef, potatoes and Bordelaise sauce (for 2)**	120€

CHEESES & DESSERTS

Matured cheeses from our region	15€
Floating island with vanilla and fleur de sel caramel	13€
Crunchy meringue, country strawberries and tarragon	15€
Rhubarb puff pastry tart, cream cheese sorbet	16€
Chocolate tart, grué and cocoa ice cream	17€
« Brioche » French toast with caramel and vanilla ice cream (For 2 pers.)	31€

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

TERROIR WINES

		15cl	75cl
White Wine			
AOC Pessac-Léognan			
La Croix Carbonnieux	2022	14€	60€
Red Wine			
AOC Pessac Léognan Rouge			
Le Lièvre	2020	13€	60€
Les Hauts de Smith, magnum	2017	17€	/

