

## STARTERS

Fresh soup of yellow zucchini, peaches marinated in basil and almonds	17€
Garden heirloom tomatoes, cream of stracciatella from Bordeaux and arugula pesto	19€
Baked beet salad with smoked haddock and candied egg yolk	19€
Tartar of Saint-Jean-de-Luz red tuna, herbed cream and raspberries	21€
Pâté en croûte with foie gras and pickles	23€

## THE KITCHEN GARDEN BASKET

Swiss chard risotto, smoked ewe's milk cheese and fresh herbs	30€
Open raviole with summer vegetables, basil cream	30€

## THE FISHERMAN'S CREEL

Tournedos of hake with chorizo, artichokes with coriander and gravy	34€
Grilled meager, eggplant caviar, "vierge" sauce and fennel salad	37€

## THE BUTCHER'S BLOCK

Grilled farm poultry supreme, darphin potatoes, girolle mushroom and "béarnaise" sauce	35€
Braised veal cheek, baby carrots and marjoram apricots	36€
Larded pork tenderloin, chickpeas french fries, padrón pepper and thyme jus	37€
Matured rib of beef, potatoes and compound butter (for 2 pers.)**	130€

## CHEESES & DESSERTS

Matured cheeses from our region	15€
Apricot vacherin with thyme blossom and almond cream	14€
Basque shortbread with raspberry, diplomat cream	15€
Chocolate profiteroles with praline and vanilla ice-cream	16€
Peaches tart and spiced verbena sorbet	16€
« Brioche » French toast with caramel and vanilla ice cream (For 2 pers.)	33€

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

## TERROIR WINES

### White Wines

15cl 75cl

#### AOC Pessac-Léognan

Les Hauts de Smith	2022	25€	95€
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### Red Wines

#### AOC Pessac Léognan Rouge

Le Lièvre	2020	11€	60€
Château le Thil, <i>served in magnum</i>	2014	15€	140€
Le Petit Haut Lafitte	2017	13€	65€
Les Hauts de Smith, <i>served in magnum</i>	2017	17€	155€
Les Hauts de Smith	2020	22€	95€

### Rosé Wines

#### AOC Bordeaux Rosé

Les Hauts de Smith	2023	12€	55€
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