

# The Starters



# The Main Courses



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Yellow pollock brioche, porto sauce and tarragon purée  
Pairing Cocktail : White armagnac, white martini, turnip juice  
and lemon foam

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Quail, orange-braised endive, diable sauce  
Pairing Cocktail : Armagnac, Honey, angostura and  
sabayon hazelnut butter

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Coffee-cooked oyster, fermented radish, coffee and oyster  
water emulsion  
Pairing Cocktail : Mezcal, vermouth, black radish juice  
halzelnut syrop and acide

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Pulled pork, confit salsify, and gribiche sauce  
Pairing Cocktail : Suze, whithe pineau and celery rave juice

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Confit lamb ravioli, herb emulsion, and reduced meat jus  
Pairing Cocktail : Rhum, caramelized brussesls sprout juice  
and acide

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Fisherman's catch cooked naturally, fine herb stuffing, glazed  
brussels sprouts and blood orange white butter  
Pairing Cocktail : Pisco, cointreau, kiwi juice  
and lemon

# The Desserts

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# To Begin with

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Rum-poached pear, streusel, vanilla diplomate cream, yuzu caviar and candied kumquat

Pairing Cocktail : Sailor Jerry rum, ginger cordial  
honey and lemon

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Chocolate cream, hazelnuts ganache, salted butter caramel, candied lemon and roasted hazelnuts

Pairing Cocktail : Amareto, appel juice and verjus

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Thyme and lemon madeleine, tonka ganache, citrus tartare, citrus vinaigrette, and combawa tuile

Pairing Cocktail : Cachaça, vanilla liquor, pear juice

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Refined cheese plate from Madame Fromage  
Pairing Cocktail : Chestnuts whiskey, maple syrup and  
lime juice

14€  
6,50€

# The Menus

# Wines by the Glass



## Discovery

3 courses | Noon and evening

50€

Pairing Cocktails' or Mixed"

25€

Pairing Mocktails""

20€

## Gourmet

4 courses | Noon and evening

60€

Pairing Cocktails or Mixed

30€

Pairing Mocktails

25€

## Senses Awakening

6 courses | Evening only

80€

Pairing Cocktails or Mixed

40€

Pairing Mocktails

30€

'2,5 cl alc. max | cocktail "Cocktail(s) and wine(s) ""Alcohol free

## REDS

12cl

BORDEAUX | Graves  
Château Peyrat - 2023

7€

RHÔNE | Rhône Nord  
Syrah Confluence  
Domaine De Boisseyt - 2021

7€

LOIRE | Saumur  
GlouGlou  
Domaine Des sables Verts - 2022

6€

## WHITES

BORDEAUX | GRAVES  
Château Peyrat - 2023

7€

LOIRE | CHENIN  
Domaine des rochelles - 2021

8€

RHÔNE | Rhône  
Viognier, En Amont  
Domaine De Boisseyt - 2022

6€

# Our Producers



Cheese  
Madame Fromage  
/ BORDEAUX

Micro Leaf  
La Serre du Ruisseau  
/ MARTILLAC

Fish  
OH Matelot  
/ BORDEAUX

Ham Cebo de Campo  
Miguel Belota  
/ LA TESTE-DE-BUCH

Bread  
Louis Lamour  
/ BORDEAUX

Poultry  
Maison Sokolovitch  
/ MARCHÉ DES CAPUCINS

Calf, Beef, Lamb  
Axuria  
/ PAYS BASQUE

Beer  
Burdigala  
/ GRADIGNAN

Pork Ibaïama  
Eric Mayté  
/ PAYS BASQUE

Oyster, Joël Dupuch  
«Parc de l'Impératrice»  
/ BASSIN D'ARCACHON

Chocolate  
Chocolaterie Origines  
/ BORDEAUX

Egg  
Race  
/ PAYS BASQUE

« There is no good cuisine if it is not initially made out of friendship for the person to whom it is intended»

« Il n'y a pas de bonne cuisine si au départ elle n'est pas faite par amitié pour celui ou celle à qui elle est destinée »



## Paul Bocuse

All our meats are of French origin