

*La
Carte*

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

Paul Bocuse



Menus

DISCOVERY

3 courses | Noon and evening

55€

Pairing Cocktails' or Mixed' _____ 25€

Pairing Mocktails³ _____ 20€

Pairing Spirit⁴ **Bientôt disponible**

GOURMET

4 courses | Noon and evening

65€

Pairing Cocktails¹ ou Mixed² _____ 30€

Pairing Mocktails³ _____ 25€

Pairing Spirit **Bientôt disponible**

SENSES AWKENDING

6 courses | Evening

80€

Pairing Cocktails¹ ou Mixed² _____ 40€

Pairing Mocktails³ _____ 30€

Pairing Spirit⁴ **Bientôt disponible**

PRIX NETS ET SERVICE COMPRIS

1 : 2,5 cl alc. max par cocktail / 2 : Cocktail(s) et vin(s) / 3 : Sans alcool / 4 : 2 cl alc. max

Nos Fournisseurs

FROMAGE

Madame Fromage
BORDEAUX

POISSON

Stockmer
BORDEAUX

PAIN

Louis Lamour
BORDEAUX

VEAU, BŒUF, AGNEAU

Axuria
PAYS BASQUE

PORC

Ibaïama
Eric Mayté
PAYS BASQUE

CHOCOLAT

Chocolaterie Origines
BORDEAUX

MICRO POUSSE

La Serre du Ruisseau
MARTILLAC

ASPERGES BLANCHES

Thibaut Lebourg
CESTAS

VOLAILLE

Maison Sokolovitch
Marché des capucins
BORDEAUX

BIÈRE

Azimut
BORDEAUX

HUÎTRE

Joël Dupuch
«Parc de l'Impératrice»
BASSIN D'ARCAÇON

ŒUF

Race
PAYS BASQUE

Toutes nos viandes sont d'origine française

Desserts

Rhubarb confit, rice pudding siphon, puffed rice
and rhubarb pickles

PAIRING COCKTAIL

Vodka, hops, elderflower, grapefruit and lemon

Vanilla sphere, 4-spice praline insert, fennel ice
cream

PAIRING COCKTAIL

Cognac, caramel whey, salted butter caramel siphon

Baba with Patxaran, light geranium cream,
blowtorched lemon sorbet

PAIRING COCKTAIL

Port wine, timut pepper, fresh lemon

To continue

REFINED CHEESE PLATE

Madame Fromage

| | | |
|----------|-------|-----|
| 2 Cheese | _____ | 6€ |
| 4 Cheese | _____ | 12€ |
| 6 Cheese | _____ | 16€ |
| 8 Cheese | _____ | 18€ |

Pairing Cocktail _____ 6,50€
Chestnuts whiskey, maple syrup and lime juice

*Extending
the experience...*

with our refined digestifs

The perfect finishing touch to your meal
and awaken your senses to the very last drop

See our drinks menus

Starters

Two-tone asparagus, shellfish and noilly prat

PAIRING COCKTAIL

Peated whisky fatwash duck fat,
fresh lemon juice and nutmeg

Marinated veal with oyster sauce, coffee-cooked
tender beetroot, fresh raspberry, leche de tigre

PAIRING COCKTAIL

Mezcal with toasted sesame, grapefruit juice

Trout cooked two ways, creamy radish top purée,
crunchy radish chimichurri

PAIRING COCKTAIL

Gin, lettuce juice, lemon and shallot vinaigrette

Main Courses

Guinea fowl, marinated zucchini, and guinea fowl
consommé with morel mushrooms

PAIRING COCKTAIL

Amaretto, ginger, lemon

BEEF / MUSSEL / POTATOE

PAIRING COCKTAIL

Fruit spirit and red wine cordial

Fisherman's fish, bercy sauce with artichoke mint
stuffed with snails

PAIRING COCKTAIL

Blanche d'armagnac, pea juice and parsley