La Carte

« There is no good cuisine if it is not initally
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 Mocktails[3] _____ 20€
Pairing Spirit[4] _____ 30€

GOURMET

4 courses | Noon and evening

65€

Pairing Cocktails[1] ou Mixed[2] _____ 30€
Pairing Mocktails[3] _____ 25€
Pairing Spirit _____ 40€

SENSES AWEKENING

6 courses | Evening

80€

PairingCocktails[1] ou Mixed[2] _____ 40€
Pairing Mocktails[3] _____ 30€
Pairing Spirit[4] _____ 60€

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

CHEVRE FRAIS
La ferme de bauge
Villenave d'ornon

VOLAILLE
Maison Sokolovitch
Marché des capucins
BORDEAUX

BIÈRE
Azimut
BORDEAUX

HUÎTRE
Joël Dupuch
«Parc de l'Impératrice»
BASSIN D'ARCACHON

ŒUF
Race
PAYS BASQUE

Toutes nos viandes sont d'origine française / UE

Desserts

Cauliflower simmered in almond milk, chestnut praline, pepper caramel and tiramisu mousse

PAIRING COCKTAIL

Armagnac, citrus tea, vanila liquor

Chocolate brioche, peanut praline, buttermilk ice cream and cider-seaweed sauce

PAIRING COCKTAIL

Mezcal, tonka cordial and pumpkin juice

Honey-glazed apple, Breton shortbread, date and buckwheat ice cream

PAIRING COCKTAIL

Bacardi rum speculos, pear juice and 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

Poached oyster in its own water, ham siphon and pickled samphire

PAIRING COCKTAIL

Whisky fat-washed with Serrano ham and Angostura

Pumpkin ravioli stuffed with butternut squash and miso, butternut and sage sauce

PAIRING COCKTAIL

chestnut Whisky, ginger cordial and lemon juice

Artichoke gnocchi with flambéed snails, spinach coulis and sumac crisp

PAIRING COCKTAIL

Gin, mushroom broth, carrot and cherry

Main Courses

Braised beef chuck “Breton style,” mushroom tartlet, and cider sauce

PAIRING COCKTAIL

Vodka, celry, apple juice and hazelnur syrup

Pork loin, carrots glazed with carrot and mandarin juice, served with a « poissonière » sauce

PAIRING COCKTAIL

Cognac, Picon, timut cordial and clémentin juice

` Roasted scallops, parsley root and Granny Smith risotto, chouchen and cardamom emulsion

PAIRING COCKTAIL

Blanche d’Armagnac infused with chive, leek juice and withe wine and verjus