

Saint-Jean-de-Luz spider crab with avocado, pomelo,
coriander, radishes and citrus dressing
47 €

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Bazas beef tartar, oyster cream,
Aquitaine caviar and wood sorrel
66 €

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‘Cœur de Bœuf’ tomato, Taggiasca olive,
smoked crème fraîche and salsa verde
40 €

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Roasted veal sweetbread, carrots, fennel, caraway
57 €

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Sautéed foie gras with Timut Pepper,
black figs, golden beetroot, and muscat grapes
55 €

Sole 'petit bateau', cauliflower, almonds, parsley,
beurre noisette, capers and anchovy velouté
87 €

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Wild turbot baked in seaweed,
razor clams, cockles, bigorneau, Swiss chard and fregola
94 €

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Native lobster from the 'press' cooked with lemon leaves,
sweetcorn, courgette and girolles
120 €

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Oven roasted pigeon, pain d'épices,
beetroot and shallot marmalade
73 €

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Roasted Pyrénées veal, organic cereal ragout,
wild mushrooms and turnips
85 €

Head Chef Gilad Peled

Dessert Menu

Lemon and caramel 'crisp'
with finger lime and sorbet
26 €

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Mapple taffy, frozen sheep's milk,
walnut crumble and meringue
28 €

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Rice pudding and vanilla soufflé,
prunes and Armagnac ice cream
28 €

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Fig leaves parfait, juniper leather,
roasted fig and verjus
26 €

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Cocoa beans and smoked chocolate crémeux,
toasted buckwheat granita and fleur de sel
28 €

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Selection of French and English cheese from the trolley
26 €

Pastry Chef Arthur Fèvre