

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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New season green asparagus with black truffle,
Ossau Iraty and Noir de Bigorre
49 €

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Roasted veal sweetbread, carrots, fennel, caraway
57 €

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Sautéed foie gras, salt baked celeriac,
black truffle, hazelnut velouté
61 €

Sole 'petit bateau', cauliflower, almonds, parsley,
beurre noisette, capers and anchovy velouté
83 €

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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' steamed with verbena,
peas, broad beans and asparagus
120 €

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Lightly smoked venison with sautéed foie gras,
red cabbage, parsnip, Manjari chocolate and Pedro Ximenez
85 €

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Roasted Landais chicken, morel mushrooms,
wild garlic, white asparagus and vin jaune
87 €

Head Chef Gilad Peled

Dessert Menu

Lemon and caramel 'crisp'
with lemon caviar and sorbet
26 €

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Périgord truffle crème brûlée and ice cream,
caramelized pecans
42 €

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'Maralumi' chocolate soufflé,
toasted sesamy seeds ice cream
28 €

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Médoc hazelnut mousse and praliné,
rice pudding with vanilla Pompona
26 €

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Frozen exotic fruit mousse,
honeyed marmalade
26 €

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Selection of French and English cheese from the trolley
26 €

Pastry Chef Arthur Fèvre