Tasting menu

Bazas beef tartar, oyster cream,
Aquitaine caviar and sorrel

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Confit organic egg with ceps, Noir de Bigorre ham,
smoked chestnuts, onion velouté

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

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Roasted Pyrénées veal, cep macaronis,
artichoke, garlic and parsley

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Fennel sorbet,
green apple and mint mousse

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Fig leaves parfait, juniper leather,
roasted fig and verjus

185 €