

Tasting menu

Bazas beef tartar, oyster cream,
Aquitaine caviar and sorrel

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

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

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Roasted Pyrénées veal, organic cereal ragout,
wild mushroom and turnip

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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 €