



|                                                                                                                                                                           | À la carte | Menu                                                                                                                                                               |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| STARTERS                                                                                                                                                                  |            |                                                                                                                                                                    |
| Semi-Cured Foie Gras<br>Tuna Belly • Jerusalem Artichoke • Buckwheat Soufflé                                                                                              | 27         | From 15 October to 03 December 2026<br><br>MENU À LA CARTE<br>69 €<br>Starter, Main Course, Dessert<br><br>Fridays & Saturdays 79 €<br>Additional Main Course 30 € |
| Grilled Mackerel<br>Pistachio Pesto • Citrus • Sardinian Fregola                                                                                                          | 25         |                                                                                                                                                                    |
| Caviar « Sturia IGP d’Aquitaine »<br>France • Aquitaine • 50 g                                                                                                            | 110        |                                                                                                                                                                    |
| Raw and Cooked Mushrooms <br>Confit Egg Yolk • Button Mushroom Tuile • Porcini Ice Cream | 21         |                                                                                                                                                                    |
| MAIN COURSES                                                                                                                                                              |            |                                                                                                                                                                    |
| Chickpea Gnocchi <br>Aged Gouda • Tomato Sorbet • Fig Leaf Pistou                        | 28         | +65                                                                                                                                                                |
| Aged Monkfish on the Bone<br>Gnocchi • Sea Urchin Emulsion • Tomato Sorbet                                                                                                | 42         |                                                                                                                                                                    |
| Seared Scallops<br>Saffron Potatoes • Salicornia • Lemon Sauce                                                                                                            | 42         |                                                                                                                                                                    |
| Brittany Lobster<br>Butternut Squash Ravioli • Wagyu Cecina • Dashi Broth                                                                                                 | 82         |                                                                                                                                                                    |
| Pigeon Pithiviers<br>Foie Gras • Carrot Top Pickles • Yellow Chartreuse Sabayon                                                                                           | 45         | +35                                                                                                                                                                |
| Venison Tenderloin<br>Beetroot • Sake Sauce • Black Sesame Condiment                                                                                                      | 45         |                                                                                                                                                                    |
| Aged, Seared, and Braised Beef Tenderloin<br>Celeriac • Chestnuts • Quince                                                                                                | 48         |                                                                                                                                                                    |
| DESSERTS                                                                                                                                                                  |            |                                                                                                                                                                    |
| Mature Cheese Selection<br>Chutney • Jam • Homemade Crackers                                                                                                              | 18         | Opening hours<br>Thursday to Monday<br>7:00 p.m. – 11:00 p.m.<br>Sunday<br>12:00 p.m. – 2:00 p.m.<br>&<br>7:00 p.m. – 11:00 p.m.                                   |
| Andoa 70% Chocolate Cream<br>Butternut • Bergamot • Roasted Milk Ice Cream                                                                                                | 17         |                                                                                                                                                                    |
| Candied Conference Pear<br>Almond Shortbread • Celery Stalks • Pear Sorbet                                                                                                | 17         |                                                                                                                                                                    |

Prix nets en €, service compris. - Les produits des menus peuvent changer. Le chef sera heureux de vous proposer des plats aux couleurs de la saison.

Une liste des allergènes est à votre disposition.

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RESTAURANTS - SLOT MACHINES - EVENTS - SHOWS - BARS - ROULETTE STADIUM - CONCERTS - SPORTS BETTING - BLACK JACK - HOTELS