

Today's lunch menu

Available for lunch on week days

Homemade "ravioli" stuffed with local cream cheese and green cardamom
Brocoli purée / Beurre blanc infused with thai basil

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Line-caught pollock from Brittany / Lentil cream with candied ginger /
Lentils cooked with farming pork / Light Béarnaise dressing

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« A la carte » dessert

Starter + Main of the day + Dessert 38€

Starter + Main of the day **OR** Main of the day + Dessert 30€

La Carte

Vegetarian option available on request

Starters

Line-caught stone-bass marinated with ras-el-hanout spices / Luc's beetroots /
Sour cream / Winter radishes / Charmoula *

19€

Steamed soufflé of scallops / Raw scallops / Yellow wine sauce /
Walnuts / Fresh herbs

23€

Main dishes

Pollack from our coast / Stew of Jerusalem artichoke and parsnip / Reduced
onion soup dressing / Etienne's grilled salad / Kokotxa / Italian lard *

31€

"Vol-au-vent" / Yellow poultry / Truffled veal quenelle / Foie gras /
Sweetbread from La Ferme de Clavisy / Black truffle *

39€

Desserts

Ripened cheese plate

12€

Basque "cheesecake" / Homemade yogurt sorbet / Bitter marmalade of citrus /
Vanilla and lemon light cream / Local honey

12€

Buckwheat soft cake / Homemade cocoa sorbet / 80% dark chocolate mousse /
Hot chocolate sauce infused with seaweeds *

12€

Tasting Menu 4 services * 69€

Tasting Menu 6 services 89€