

STARTER - MAIN OR MAIN - DESSERT	44€
STARTER - MAIN - DESSERT	50€
TASTING MENU SIX STEPS FOR DINER. FOR THE WHOLE TABLE	84€

STARTERS Extra melonosporum truffle +4€ in the menu

Candied tuberous nasturtium from Pérou with honey and soy Fermented carrots, Label rouge smoked herring, roasted pumpkin and flax seeds	15€
Oyster meat (ilium) Roasted celery, truffle sabayon, crunchy potato	18€
Caramelized Chicory laqued miso and teriyaki Cream of squash, nut praline, Comté cheese espuma	15€
Yacón velouté with sweet clover Conference pear, sautéed yacón brunoise, crispy hazelnut	14€
Veal Head Terrine Yogurt of horseradish, multicolored radishes, lemon vinaigrette	16€

MAIN Extra melonosporum truffle +4€ in the menu

Scallops à la Plancha Heliantis with lemongrass, candied citron, green chili, coriander, espuma rice coconut	36€
Grilled Mackerel Mini turnip and radicchio glazed with mustard and honey, mashed potatoes, bone juice	34€
Crispy Basque Country pork belly Carrot with citrus butter, carrot and almond puree, reduced veal juice and orange carrot	36€
Crispy Veal Sweatbreads (+6€ in the menu) Roasted salsify, creamy salsifis, fallen tetragon, crunchy nuts, bergamot condiment, veal juice	39€
Txogitxu Entrecôte - To sale for two people (+10€ dans le menu) Pumpkin au gratin with ginger, black garlic condiment, candied shallot with duck fat, meat juice	42€/pers

DESSERTS

Plate of cheese Seasonal fruit jam	12€
Guanaja chocolate sphere (+3€ in the menu) Belle Hélène pear style, Madagascar vanilla ice cream	16€
Lemon curd Breton shortbread, seasonal citrus fruits, fresh mint sorbet	13€
Chocolate Biscuit (gluten free) Crispy chocolate tuile, buckwheat whipped cream and Kafa coffee, hazelnut ice cream	13€
Chestnut cake with white rhum Chestnut spaghetti, chestnut chips, kumquat chips, Earl Grey ice cream	13€