

STARTER - MAIN OR MAIN - DESSERT	
STARTER - MAIN - DESSERT	50€
TASTING MENU SIX STEPS	84€
FOR DINER, FOR THE WHOLE TABLE WINE PAIRING	45€

STARTERS

Candied tuberous nasturtium from Pérou with honey and soy Fermented carrots, Label rouge smoked herring, roasted pumpkin and flax seeds	15€
Yacón velvety with sweet clover Oyster meat (ilium), pear flambéed with cognac, hazelnut tuile	16€
Caramelized Chicory laqued miso and teriyaki Cream of squash, nut praline, Comté cheese espuma	15€
Kohlrabi tartare Granny Smith with dill, nori condiment, feta, salmon eggs	16€
Smoked red beets Brocciu, pickled red onions, roasted bread pine nuts, mustard seeds	14€

MAIN

Scallops à la Plancha Heliantis with lemongrass, candied citron, green chili, coriander, espuma rice coconut	36€
Yellow pollackfish from Saint Jean de Luz Pan-fried parsnips, onions from Roscoff, horseradish, parsley cream	34€
Laqued pork belly with sesame Carrot and shiitake kimpira with soy and sesame, reduced poultry juice	36€
Crispy Veal Sweatbreads (+6€ in the menu) Roasted celery, roasted sage apple, Xérès smashed chestnut, reduced 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€
Around coffee (gluten free) Crispy rice tuile, Genova bread cookie, milk coffee cream, coffee Kafa ganache, parsnip and coffee Kafa ice cream	13€
Chestnut cake with white rhum Chestnut spaghetti, chestnut chips, kumquat chips, Earl Grey ice cream	13€

BEATRIZ
Gonzalez.

We adapt to your allergies. We can prepare a vegetarian or vegan dishes.
The list of allergens and meat's origins is at your disposition.

All taxes and service are included in euros