

STARTER - MAIN OR MAIN - DESSERT 40€

STARTER - MAIN - DESSERT 46€

TASTING MENU IN SIX STEPS 76€

FOR DINER, FOR THE WHOLE TABLE

## STARTERS

<b>Refined tart</b> Figs and fourme d'Ambert, nut, port vinaigrette	14€
<b>Duck foie gras (+3€ in the menu)</b> Homemade toasted brioche, chasselas jelly, pickled nutmeg	17€
<b>Spiny lobster (+3€ in the menu)</b> Peppered artichokes, candied tomatoes, bread crumbs, garlic oil	17€
<b>Burnt Tomatoes</b> Marinated with ginger, seaweed and shiitake jams, sweet clover hollandaise sauce	13€
<b>Flame Mackerel</b> Snacked porcini mushrooms in escabeche, chicory, grapefruit	16€

## MAINS

<b>Roasted Cod</b> Coco beans, Basque pork belly, pineapple, cardamome emulsion	29€
<b>Trout</b> Spelt risotto, fresh herbs, leeks with verjuice vinaigrette, vegetables herbs emulsion	29€
<b>Low temperature poultry supreme</b> Pressed eggplant, green curry, tetragon fall, poultry juice	29€
<b>Crispy veal sweetbreads (+5€ in the menu)</b> Vegetables tajine, dates and olive condiment, harissa, veal juice	34€
<b>Entrecôte Txogitxu, Choron sauce - To share for 2 persons(+8€ in the menu)</b> Zucchini with piquillos pepper cream, saffron potatoes	37€/pers

## CHEESE & DESSERTS

<b>Parthenay</b> Raz goat cheese - apricot and pepper stewed	11€
<b>White peach cloud</b> Breton shortbread, peach sn dJava pepper sorbet	12€
<b>Guanaja chocolate sphere (+3€ in the menu)</b> Belle Hélène pear style	15€
<b>Brioche tart</b> Roasted Mirabelle plums, Madagascar vanilla ice cream	12€
<b>Variation of frozen figs</b> Thyme and citrus sorbet	13€

**BEATRIZ**  
*Gonzalez.*

We adapt our cuisine to your different allergies and intolerances. Vegetarians and vegans, we cook and adapted meal for you.

Prices include service and taxes