

STARTER - MAIN OR MAIN - DESSERT	44 €
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TASTING MENU SIX STEPS FOR DINER, FOR THE WHOLE TABLE WINE PAIRING	84 € 45 €

STARTERS

Mimosa organic egg Natural oyster tartar n°2, saffron mayonnaise, hazelnut bread tuile	14€
Amberjack sashimis (+3€ in the menu) Guacamole, celery, pineapple, anise condiment, green oil	17€
Marinated feta millefeuille Pistachio, rose pickles, fresh herbs, oak honey mascarpone	12€
Smoked eel Celery candied with soy, tahini sauce, shiso dulce condiment	14€
Pan-fried white asparagus Wild garlic sabayon, pine nuts	14€

MAIN

Snacked Mackerel à la Plancha Oca from Peru confit with chipotle, aioli, chard marinated in galanga, virgin of coriander	32€
Grilled trout medallion Carrot sautéed with kombu seaweed, Kalamata black olive soil, trout eggs, Kalamata bisque	32€
Low temperature poultry supreme Risotto, caramelized leeks with verjuice, apple, poultry juice	32€
Pastrami of Basque pork Romanesco, pan celtuce salad, virgin capers and tarragon	32€
Crispy Veal Sweetbreads <i>signature dish</i> (+6€ in the menu) Cauliflower, shiitake, tetragon, black garlic condiment, black garlic veal juice	39€
Txogitxu Entrecôte - To share for two people (+10€ dans le menu) Grenaille potato, tetragon, nori foam, pepper sauce	42€/pers

CHEESE & DESSERTS

Mature cheese platter Seasonal fruit jam	12€
Guanaja chocolate sphere <i>signature dessert</i> (+3€ in the menu) Belle Hélène pear style, almond, whipped vanilla cream Madagascar vanilla ice cream	15€
Soft lime sponge Light vanilla and cardamome mousse, Gold rush jelly with basil, crunchy meringue, yuzu sorbet	13€
Smoked chocolate ganache and whisky Smoked chocolate ganache, coffee Kafa, snow, soft almond sponge, cacao crunch, whisky ice cream	12€
Mango with saffron Squash tuile, olive oil crumble, caramelized squash seeds, strawberry tree, sea buckthorn, mango sorbet	13€