

STARTER - MAIN OR MAIN - DESSERT 40€

STARTER - MAIN - DESSERT 46€

TASTING MENU IN SIX STEPS 76€
FOR DINER, FOR THE WHOLE TABLE

STARTERS

Heirloom tomatoes Anchovies, strawberries pickles, yellow peppers	13€
Green peas Smoked eel, grapefruit condiment, horseradish	14€
Gravelax salmon Ginger marinated melon, cucumber, green	13€
Duck foie gras (+3€ in the menu) Apricot jelly, homemade toasted brioche	17€
Kale Cabbage Candied onions, red onions pickles, goat cheese espuma	13€

MAINS

Low temperature cooked chicken Artichokes, chicken stock with sweet clover, hazelnut	29€
Sea trout Gnocchis, caramelized onions, trout eggs, coffee sauce	29€
Roasted meager fish (+3€ in the menu) Eggplant laqued with miso, apricots, pickleweed, poultry juice	32€
Crispy veal sweetbreads (+5€ in the menu) Carrots, orange blossom, sesame and cumin condiment, meat juice	34€
Beef Entrecôte - To share for 2 persons(+8€ in the menu) Potatoes candied with sage, spring onions, Kalamata olive	37€/pers

CHEESE & DESSERTS

Selection of cheeses Brie de Meaux, Ossau Iraty, Tomme des Pyrénées	12€
Guanaja chocolate sphere (+3€ in the menu) Poached pears, roasted almonds, vanilla ice cream	15€
Strawberry tartlet Pistachio, strawberry sorbet	12€
Avocado and lemon freshness Avocado foam, argrums, pineapple, meringue, pineapple and lemon sorbet	12€
Chocolate and cherry taco Chocolate sorbet and sablé, cherries, blackcurrant and equatorian chocolate ganache	12€

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