

STARTERS

Warm local white asparagus with wild garlic sabayon	18€
Pig's trotter cromesquis, gribiche sauce, and mixed herbs salad	19€
Tender leek hearts, ravigote sauce, and trout eggs from Moulin de Caouley	19€
Meagre tartare with aromatic herbs and spring radish salad	22€
Pâté en croûte with foie gras and pickles	23€

THE KITCHEN GARDEN BASKET

Chard chlorophyll risotto with ewe's cheese and mustard shoots	30€
Open ravioli with asparagus and morel mushroom sauce	30€

THE FISHERMAN'S CREEL

Line hake with ancient cereals, carrot tops, and black lemon-infused jus	33€
Roasted cod, yellow beetroot fricassée and samphire, with iodized beurre blanc	35€

THE BUTCHER'S BLOCK

Roasted farm chicken, coriander-infused artichokes and rich jus	35€
Slow-cooked pork shoulder, pressed potatoes, pea cream and rich jus	37€
Duck breast from Les Landes, spinach and broccoletti, thyme and piquillo jus	41€
Matured rib of beef, potatoes and "mâitre d'hôtel" butter (for 2 pers.)**	130€

CHEESES & DESSERTS

Matured cheeses from our region	15€
Rhubarb and cottage cheese vacherin	14€
Pistachio fondant, local strawberries and light orange blossom cream	15€
Vanilla tonka mille-feuille	15€
Chocolate soufflé tart with cocoa ice cream	16€
"Brioche" French toast with caramel and vanilla ice cream (for 2 pers.)	33€

*** 30€ additional per person on half board menus and on vouchers*

TERROIR WINES

White Wines

		15cl	75cl
AOC Pessac-Léognan			
Les Hauts de Smith	2023	29€	115€

Red Wines

		15cl	75cl
AOC Pessac Léognan Rouge			
Le Lièvre	2022	11€	60€
Le Petit Haut Lafitte	2017	13€	65€
Les Hauts de Smith	2020	22€	95€