

CLUB CLASSICS

Traditional beef tartare, fries and salad - 14€

Chicken and bacon Club sandwich, fries and salad - 15€

Pasta of the day - 14€

Bacon-cheese burger, fries and salad - 18€

Mixed, cheese or ham omelet with fries and salad - 12€ *lunch only*

SALADS

Périgord salad - 16€

Caesar salad with bacon and chicken - 16€

DISH OF THE DAY

Starter of the day + Dish of the day - 24€

Dish of the day + Dessert of the day - 24€

Starter of the day + Dish of the day - Dessert of the day - 29€

Lunch only from Monday to Friday (from 12pm to 3pm)



STARTERS

-  Cream of water cress, vegetable minestrone, old-style mustard foam - 11,5€
- Tataki of tuna with sesame, soy jelly, fennel and zucchini, lime mousse - 14€
- 6 oysters depending on origin, lemon balls - 15€
- Platter of Spanish «Cebo» ham, (100g), French butter, guindillos and toast - 19€
- Foie gras des Landes, roasted sesame, mango, passion fruit jelly and sauce, crisp ginger bread - 20€
- South-West platter (150g) - 21,5€
Bayonne ham, Spanish chorizo sausage, Spanish lomo pork, Bordeaux-style grattons, French butter, guindillos and toast.

MAIN DISHES

-  **CHEF'S SIGNATURE DISH:** Tournedos of duck Rossini-style, balsamic sauce, purée of root celery with slivers of hazelnut - 26€
The soils of France yield products of the highest quality. In the south-west, the star dish is duck. Tasty! Our chef invites you to discover duck in two styles, tournedos fashion with a unique rich savour, and paned liver of duck, which sums up the simplicity and excellence of a high-class product.

French veal chop (280 g) slowly cooked with morel mushrooms, home-made fries and fricassée of mushrooms - 28€

Fillet of Charolais beef (200g), potato purée with truffles, Sauternes sauce - 31€

Ballotine of farmhouse chicken with Basque stuffing, spinach flan and arancini rice ball with a wafer of parmesan cheese - 21€

Medallions of baked monkfish, assorted coloured beetroot, cider sauce - 25€

-  Slice of Skrei codfish marinated in lemon grass, Romanesco cabbage, parsnip cream and sweet potatoes, soy sauce - 24€
Light dish and the season's vegetables for a well-balanced meal.

 All vegetable dish - 12€

TO SHARE - French veal chop (600 g) slowly cooked with morel mushrooms, home-made fries and fricassée of mushrooms - 48€

DESSERTS

Cheese platter: Basque tomme, Ossau Iraty ewe cheese, Petit Basque ewe cheese, dark cherry preserve - 13€

Café gourmand - 11€

Lemon pie with ginger and soft meringue - 9€

Crisp praliné dessert, Guayaquil chocolate 64% cocoa, dark Ganache chocolate - 9€

-  Coconut panna-cotta, cream of avocado with tonka bean, exotic fruits - 8€

Dark chocolate delight with fruits marinated in cardamom, hot chocolate sauce - 9,5€