

GREAT ESCAPE

120 euros

Wine pairing (5 glasses of wine): 110€ / Grand Selection 220€

Gilthead sea bream in thin slices,
 Kohlrabi bouquet with herbs,
 Tangy jus

Spring garden,
 The best of our vegetables,
 Herbs and flowers of the moment

Candied pollack with lemon thyme,
 Green asparagus,
 Mikado sauce

Farm hen from Béarn,
 "Briochette" with wild garlic stuffed morels,
 Chive and porto sabayon

Raspberries from the market,
 In the spirit of a "barquette",
 Garden verbena pesto

ASCENT

165 euros

Set menu served for all guests, only in the evening and on Saturday for lunch.

Wine pairing (6 glasses of wine): 135€ / Grand Selection 260€

Peas from the region,
 Oscietre caviar,
 Verbena and pea pods sauce

Camus artichoke,
 Soft whiting,
 Oregano 'barigoule" jus

Fine and crispy duck tart,
 Orange velvet,
 Intense bigarade jus

"Aiguillettes" Ikejime line-caught bass,
 White asparagus from Blaye,
 Tangy vinaigrette with mint

Lamb from Charentes,
 The chop roasted, sweetbread with Spring garlic,
 Morels in reduced jus

Valentine rhubarb ravioli

Gariguette strawberry in bloom,
 Geranium rosat scent

