



To start with...

Langoustines xxl	90€
perfumed green tea, bisque	
Duck foie gras	68€
aragula, verjus	
Clams	58€
sea lettuce, jurançon sweet wine, marinière	

...From the Sea...

The Silver Press Lobster	120€
« au flambadou », Eysines potatoes, vintage caviar	
Turbot Wellington	88€
mushroom, celtuce lettuce, grilled onions	

...From the Land...

Lamb	92€
chops and saddle, spicy sausage, courgette flowers followed by... liver, fresh herbs, pire sauce	
Aged beef rib eye	110€
shallots, sucrine, Bordelaise sauce	



Aged French cheese selection

26€

... Sweet finish

Strawberries

27€

jasmine, double cream, croissant cookie

Vanilla

27€

brioche, rum, buckwheat

