



Oyster

Béarn " andouille " - Sapphire - Béarnaise

Scallops

Coral - Caviar - " Bardes "

Hake

Asparagus – lettuce celtuce - "Chaudrée"

Beef

Mushrooms – Timiz pepper - " Bordelaise "

Baba

Armagnac - Exotic fruits - Vanilla

or

Chocolate

" Gavotte " - Pecan nuts - Black lemon

Origins menu in 5 courses 195€

Origins pairing food and wine proposal 110€

Last order from our Origins menu in 5 courses at 9:30 p.m.