

MENU AT 43€

STARTERS

Meagre ceviche, nectarine, coriander, pickles

Artichoke, cheese & pancetta terrine

Small stuffed vegetables

Roasted zucchini, pico de gallo, romanesco sauce

MAIN COURSES

Black Pearl beef, chimichurri sauce, peanuts, french fries

Duck breast, carrots, raspberry ketchup, gravy

Christian Parra's black pudding, potato espuma, applesauce

Sea bream fillet, puttanesca, basil

Octopus tentacle, saffron, dill, fennel salad

Tuna tataki, avocado, ponzu sauce, sesame, crispy rice chips

Ricotta and spinach cannelloni, goat cheese cream, spinach pesto

DESSERTS

Cheese plate

Rum baba, whipped cream

Coffee ganache, chocolate espuma, hazelnut ice cream

Strawberries, sumac, yogurt, white chocolate puffed rice

Lemon, tarragon, meringue



Dessert wine pairing (12cl.) +11€ :

Clos Uroulat, Jurançon - Charles Hours

A sweet wine with notes of mango, apricot and honey.

Fresh and well-balanced, with a beautiful harmony between sweetness and acidity.

BANKS CARDS ARE NOT ACCEPTED

PRIX INDiqué EN EUROS, TOUTES TAXES COMPRISES ET SERVICE COMPRIS