

# **English menu**

### Nos formules

Starter + Main Course or Main course + Dessert 35,00 €

Starter + Main Course + Dessert 45,00 €

# To nibble for an aperitif

Duck hearts deglazed with balsamic vinegar  $10\epsilon$ 

Black olive tapenade, bread toast  $6\epsilon$ 

#### **Starters**

Basque black pudding sando

Granny smith apple

Marinated prawn tartare

Celery remoulade with smoked paprika, shell juice

Mushroom and egg perfect

Thyme biscuit

# **Main courses**

Fried squid and chorizo

Risotto-style black rice, piquillos coulis

Rump steack

Pepper sauce, stuffed conchiglionis

Pork pluma confit

Strong meat juice, smoked mashed potatoes

Open ravioli

mushrooms and leeks, egg yolk confit with soy sauce

CHEF'S SUGGESTION : Crispy sweetbreads, smoked mashed potatoes, mushrooms, strong juice  $39 \in$ 

# **Desserts**

Casette

Coffee and hazelnut tartlet

Chocolat-blackberry

Cocoa tuile, chocolate cream and blackberry gel

Fig-Verjus

Panna cotta, roasted figs, verjus gel

Coffee or tea gourmand (assortment of desserts)

Cheese plate

## Children Menu

15€

butternut soup
Piece of beef or fish of the moment, mashed potatoes
Little smile (biscuit and chocolat ganache)