

Blue Lobster,
Served with a Tomato Declination, "Tagetes" Flower Flavor, Oregano and Basil
50€

Poached Langoustines,
Caviar from "Aquitaine",
Fruits and Vegetables with Curdled Cream Flavored with Calamansi
48€

"Bouchot" Mussels,
Light Galanga Cream and Basil Flavor
30€

"Germiny" Spider Crab,
Soft Coral Cake with Tarragon, Vegetables
39€



Red Mullet,
Chorizo and Tomato "Jambalaya",
Squids, Ink and "Espelette" Pepper Perfume
43€

Grilled Turbot and Lobster,
Seasonal Mushrooms, Artichokes, "a la Riche" Sauce
48€

Local "Banka" Trout,
Confit with Olive Oil, A "Biscayenne" and a Piperade Emulsion, Local Ham
46€



Roasted Rack of Lamb,
Chorizo "Viennoise", Confit Shoulder with Spices and Lemon, Small Filled Vegetables, Espelette
Pepper Jus
46€

The Sweet Bread Roasted with Butter,
Lacquered with Honey, Ginger and Coriander,
Pistachios, Spring Nems
47€

The Pigeon
Served on a Tartine with Liver,
Confit Fennel and Apricots, Chanterelles, « Salmis » Jus
46€

Seasonal Cheeses
25€

Notre Chef Jean-Marie Gautier, Un des Meilleurs Ouvriers de France

*Impératrice,
Coffee and Chocolate Cake
21€*

*Glass of Raspberries in their Juice,
Berry Sherbet, Violet Foam
21€*

*Poached Peach,
Light Cream and Tea Sherbet, Timut Pepper Meringue
21€*

*Apricots,
Flambéed with Amaretto, Crispy Caramelized Biscuit, Almond Milk Ice Cream
21€*

Menu Découverte 95 Euros

*“Germiny” Spider Crab,
Soft Coral Cake with Tarragon, Vegetables and Mushrooms*

*Roasted Rack of Lamb,
Chorizo “Viennoise”, Confit Shoulder with Spices and Lemon, Small Filled Vegetables, Espelette
Pepper Jus*

Plate of Local Cheeses

*Glass of Raspberries in their Juice,
Berry Sherbet, Violet Foam*

Menu de l’Impératrice 135 Euros

*Poached Langoustines,
Caviar from “Aquitaine”,
Fruits and Vegetables with Curdled Cream Flavored with Calamansi*

*Red Mullet,
Chorizo and Tomato “Jambalaya”,
Squids, Ink and “Espelette” Pepper Perfume*

*Pigeon
Served on a Tartine with Liver,
Confit Fennel and Apricots, Chanterelles, « Salmis » Jus*

*Impératrice,
Coffee and Chocolate Cake*

Tous nos plats demandent 35 minutes de cuisson
Les plats que nous vous proposons sont soumis aux variations d’approvisionnement
du marché et peuvent par conséquent nous faire défaut.
La liste des allergènes obligatoires est disponible sur demande auprès de notre Maître d’Hôtel