



## Tasting Menu

*Immersion in our land :*

*From ocean influences...to the Pyrenean Valley...*

### **Prelude**

Between land and ocean.

### **Biscayenne,**

Cod rose, Pil-Pil espuma, Espelette pepper et and wild garlic.

### **Souflead zucchini flowers**

with langoustine, grilled vegetables, basil and langoustine jus.

### **Slow cooked sea bath,**

Oyster, delicate cooking jelly with condiments, Aquitaine caviar sauce.

### **Wagyu beef brisket cooked 30 hours,**

Spring onions and eggplant pickles, caripoulé, smoked chilli pepper and combawa.

### **"Mara des bois" strawberries from the region in a contemporary tartlet.**

Diamond shortbread, mint and Sarawak pepper.

### **Epilogue**

Between gourmandize and delight.

*The shorter "Emotion" Menu: 92€, 137€ with wine pairing.*

*Before the sweet, a little bit of cheese will be proposed:*

*Explore Ossau Iraty cheese (18€) or our plate of Kayolar (24€)*