



BY BRUNO DOUCET



TO SHARE

HOMEMADE TARAMA - 24

Grilled cornbread

LE GRAND VÉFOUR HORS D'ŒUVRE - 39

STARTERS

WHITE ASPARAGUS - 30

White asparagus by Maison Galis, sauce Maitaise, orange zest

GREEN BEANS - 29

Flash-cooked French beans with hazelnut vinaigrette black truffle, baby gem lettuce hearts, pearl onions pickled in Banyuls vinegar

KING PRAWNS

Warm roasted Label Rouge king prawn tails, Provençal mesclun salad, pink grapefruit, tomato and tarragon relish

• Starter - 38

• Main Course - 68

LOCAL SEA BREAM - 46

Wild sea bream marinated with lemon and olive oil, cucumber and coconut milk

HAND-CUT BEEF TARTARE

Beef tenderloin, baby spinach shoots, raw mushrooms, olive oil and lemon vinaigrette, tangy cream

• Classic - 32

• With « Maison Revka » Caviar 10g - 52

PÂTÉ EN CROÛTE - 34

Challans duck, Landes yellow chicken, duck foie gras from the South-West, pistachios

DUCK FOIE GRAS AND SMOKED EEL - 45

Pressed foie gras and smoked eel terrine, green apple relish



FISH

SKATE WING - 68

Large poached skate wing, herb-infused confit potatoes, beurre blanc with 10g "Maison Revka" caviar

SEA BASS - 58

Sea bass fillet with lemon thyme, Provençal-style peas, asparagus tips and baby gem lettuce

BLUE LOBSTER - 92

Blue lobster à l'américaine with Espelette pepper, pilaf rice with grilled onions



MEATS

SWEETBREADS - 78

Roasted veal sweetbread with semi-salted butter, morel mushroom casserole with Vin Jaune sauce and meat jus, spring onions and mashed potatoes

PIGEON - 92

Whole roasted pigeon stuffed with foie gras, peas and young carrots

LANDES YELLOW CHICKEN - 48

Roasted chicken supreme, parsley and watercress purée, sautéed mushrooms with meat jus, waffle potatoes

VEAL - 54

Veal breast slowly confit in its own jus, shallots, spring vegetables with sage

LARGE SHARING DISHES

WHOLE LOCAL FISH - 1kg - 90 PER PERSON

Grilled catch of the day, Choron sauce, mashed potatoes and watercress salad

DRY-AGED RIB STEAK - minimum 800g - 90 PER PERSON

Dry-aged Holstein rib steak, shallot butter with meat jus, mashed potatoes and watercress salad

SIDES - 14

MASHED POTATOES

WAFFLE POTATOES

PEAS AND YOUNG CARROTS

PILAF RICE WITH GRILLED ONIONS

BABY SPINACH SALAD

DESSERTS

LE GRAND VÉFOUR GIANT PROFITEROLE - 20

Large choux pastry with craquelin, vanilla ice cream, Chantilly cream, caramelized hazelnuts and chocolate sauce

**WARM GUANAJA CHOCOLATE MOUSSE,
VANILLA ICE CREAM - 20**

Guanaja chocolate mousse with a generous quenelle of vanilla ice cream, served warm and melting with cold ice cream

GRAND MARNIER FROZEN SOUFFLÉ - 18
Grand Marnier ice cream, almond dacquoise infused with orange syrup

COFFEE TART, CARAMELIZED ALMONDS - 22
Sweet shortcrust pastry, coffee sponge, indulgent coffee cream and caramelized almonds

**CRUSHED MERINGUE WITH STRAWBERRIES
AND RASPBERRIES, VANILLA ICE CREAM
AND CHANTILLY - 22**

Crushed meringue with strawberries, raspberries, vanilla ice cream and Chantilly cream

RED BERRIES - 24

Strawberries, raspberries, wild strawberries, vanilla whipped cream

ICE CREAMS & SORBETS (Choice of 2 scoops) - 16

Vanilla, chocolate, coffee, raspberry, lemon, strawberry

