



TO SHARE

HOMEMADE TARAMA - 24
Grilled cornbread

LE GRAND VÉFOUR HORS D'ŒUVRE - 39

STARTERS

GREEN BEANS - 29

Flash-cooked green beans, hazelnut vinaigrette and black truffle, baby lettuce hearts, pearl onions pickled in Banyuls vinegar

THIS IS NOT A NICOISE

Romaine lettuce, green bean, artichoke, radishe, raw and cooked tuna, egg and anchovy vinaigrette

- Starter - 32
- Main Course - 44

LOCAL SEA BREAM - 46

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

SPIDER CRAB - 40

Spider crab meat dressed with lemon and Espelette pepper, served with tomatoes and piquillos pepper

WHITE VEAL TARTARE - 38

Hand-cut white veal tartare with lime, capers and aged Mimolette cheese

PÂTÉ EN CROÛTE - 34

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

DUCK FOIE GRAS AND SMOKED EEL - 45

Pressed terrine of duck foie gras and smoked eel, green apple condiment



FISHES

SKATE WING - 69

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

SEA BASS - 48

Roasted sea bass fillet with lemon thyme, tomato «concassé», Dugléré sauce

BLUE LOBSTER - 92

American-style blue lobster with Espelette pepper, pilaf rice with grilled onions

MEATS

SWEETBREADS - 78

Roasted veal sweetbread with semi-salted butter, chanterelle mushrooms with Vin Jaune sauce, meat jus, spring onions and mashed potatoes

PIGEON - 92

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

LANDES YELLOW CHICKEN - 48

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

200GR BEEF TENDERLOIN - 61

Pan-roasted beef tenderloin, shallots, Bordelaise jus and mashed potatoes

LARGE SHARING DISHES

WHOLE LOCAL FISH - 1kg - 90 PER PERSON

Grilled catch of the day, beurre blanc sauce, mashed potatoes, and baby spinach salad

OUR BUTCHERS' SELECTION - 90 PER PERSON

Pan-roasted prime cut of meat, creamy mashed potatoes, and a baby spinach 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

Strawberries and raspberries with red berry coulis, raspberry sorbet, Chantilly cream and crushed melting meringue

RED BERRIES - 24

Strawberries, raspberries, vanilla whipped cream

ICE CREAMS & SORBETS (2 scoops of your choice) - 16

Vanilla, chocolate, coffee, raspberry, lemon, strawberry