

BALADE in 4 courses 95€

* BALADE in 3 courses 70€

*At lunchtime on weekdays (excluding bank holidays)

LILIACEAE

White asparagus from les Landes, eel and tarragon

POLLACHIUS

Line caught pollock, Beetroot, fennel, kombu sauce

CREAM OF BRIE

Local farmhouse cheese, kadaïf, pine nuts

MADELEINE

Meringue sorbet, mint and lemon



Wine pairing

5 glasses of 8 cl – 85€

4 glasses of 8 cl – 65€

Soft pairing

5 glasses – 65€

4 glasses – 55€

Menus can be easily modified,
do not hesitate to enquire about the subsequent supplements.