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# MARKET FIXED MENU

Included: 2 appetizers, 1 starter, 1 main dish, and 1 dessert to choose

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## APPETIZERS

2 appetizers of the chef's choice

## STARTERS

Watermelon salmorejo with strawberry, wild asparagus and parmesan tartare, mixed in its own granita [10,13]

Wagyu tataki filled with caramelised onion, orange, touch of bergamot and crispy kale [2,11,13]

Prawn and yuzu cannelloni with kimchee and bisquet béchamel sauce and pickled shallots [1,3,10,11,13,14]

Cauliflower faux risotto, broccoli caviar and romanesco al dente [10,13]

## MAIN DISHES

White tuna belly cooked in jospier and bathed in bilbaína  
on a slightly spicy tomato sauce with a mild black garlic cream [7,11]

Veal cheek lacquered in teriyaki with creamy mashed potato and textured cherries [10,11,13]

Two-cooked aubergine sautéed in red miso, herb vinaigrette and black sesame [5,8,10,13]

Jospier-roasted turbot on the bone, puntalette pasta and Porcini broth with cream of sautéed green beans [1,3,5,7,10,13,14] **+8€**

Grilled low-temperature pigeon, kalamata olives and cucumber roll  
stuffed with onion chutney and ras el hanout [10,13] **+8€**

45-Day dry-aged premium rib-eye, jospier-roasted peppers and Pommes pont neuf **(Min. 2 people) +15€/each**

## DESSERTS

Coconut and tonka bean panacotta, olive oil made from our olive trees and malibu pineapple slush [10]

Mellow toast, creamy bitte chocolate and rum flambéed banana [1,2,5,10,13]

White chocolate and matcha sponge, passion fruit cream and Yuzu gel [1,2,5,9,10,13]

Saffron-infused rice pudding smoked with lemon air [13]

## PETIT FOURS

Lemon financier [2,5,13]

Chocolate olive [1,2,9,13]

# 40€

Per Person · VAT Included

Request the vegetarian options and the children's menu

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# TASTING MENU

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## APPETIZERS

Sepionet on bread's airbag stuffed with Espelette aioli [1,5,13,14]

Foie gras cream with passion fruit gelée [4,10,13]

Vegetables piperade dumpling on romesco sauce [1,2,5]

## STARTERS

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Wagyu tataki filled with caramelised onion, orange, touch of bergamot and crispy kale [2,11,13]

Two-cooked aubergine sautéed in red miso, herb vinaigrette and black sesame [5,8,10,13]

Prawn and yuzu cannelloni with kimchee and bisquet béchamel sauce and pickled shallots [1,3,10,11,13,14]

## MAIN DISHES

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on a slightly spicy tomato sauce with a mild black garlic cream [7,11]

Veal cheek lacquered in teriyaki with creamy mashed potato and textured cherries [10,11,13]

## DESSERTS

Coconut and tonka bean panacotta, olive oil made from our olive trees and malibu pineapple slush [10]

Mellow toast, creamy bitte chocolate and rum flambéed banana [1,2,5,10,13]

## PETIT FOURS

Lemon financier [2,5,13]

Chocolate olive [1,2,9,13]

70€

Per Person · VAT Included