

MENU JARNO'S SUGGESTION

"Rusk with black mice"
12 gr. caviar on a light potato "rusk" with a cream of chives
€ 28.00

* Scallop *
with crème crue, plankton, yuzu and olive oil

* Cod & Oyster *
with wakame, lemon and cream of oyster

Red mullet
with carrots and sauce of curry and saffron

Gnocchi
with cauliflower, horseradish and fourme d'ambert

Sucking lamb from the Pyrenees
with morels and own gravy

* Regional roe *
with beetroot, pumpkin seed praliné and pomegranate

*Gariguettes strawberries *
with crème crue and basil sorbet

* 4 courses € 145.00 *
7 courses € 180.00

"THE BIG EXPERIENCE"

The 10 best dishes of the moment €250.00

We charge a surcharge for changes to the menu
Cheese instead of dessert € 15.00