



# MENU

## OUR FORMULAS

**Gourmet Menu : 35€**

*Entrance + Dish + Dessert*

**Friand Menu : 29€**

*Entrance + Dish **ou** Dish + Dessert*

**Single dish : 23€**

**Children's Menu : 12€**

Please specify any food allergies, the allergen table  
is available on request

All the dishes you will taste are made on site,  
favoring short circuits



# APPETIZER

## **Ferme du Pince goat cheese**

*in a samosa, crispy slices of semi-salted lard from the Ferme Beleslou, walnuts, arugula and mesclun salad, and cherry tomatoes*

## **Landaise Salad**

*Homemade semi-cooked foie gras, house-cured duck breast from Ferme Bloy, gizzards, asparagus, croutons, cherry tomatoes, and toasted hemp seeds*

## **Homemade apple and foie gras crumble**

*mango reduction*

## **Squids and chistorra**

*with parsley*

## **Plate of homemade foie gras terrine**

*with mead, slices of toasted wholegrain bread and onion compote (+€5)*

*Glass of mead (+€5)*



# DISHES

**Veal meat of season from Ferme Loumé**  
*Normande cream*

**From Bloy farm :**  
**Homemade duck confit**  
*parsley crust*

or  
**Half duck breast**  
*sweet and savory sauce of the moment*

**Piece Beef**  
*red wine Tursan reduction*

**Freshly caught fish with pesto**  
*pasta from the Pastadiu farm with*  
*zucchini and carrot tagliatelle*

**Seasonal side dishes**

# DESSERTS

## **Cheese slate from our local partners :**

*Mixed sheep and goat cheese, sheep chesse, goat cheese, ash-coated goat cheese, cow's milk cheese*

## **Creamy panna cotta with farm milk**

*Seasonal fruit coulis, fresh fruit, and hazelnut crumble*

## **Flowing chocolate heart**

*with Espelette pepper, raspberry sorbet and whipped cream*

## **Pistachio Profiteroles**

*white chocolate coulis and bitter chocolate whipped cream*

## **Artisanal ice cream cup**

*2 balls of your choice, accompanied by whipped cream (**additional 3rd ball +3€**)*

*lime, yellow lemon, passion fruit, rum-raisin, praline, vanilla, blackcurrant, pistachio, mint-chocolate, coffee, coconut, chocolate, salted butter caramel and raspberry*

# CHILDREN'S MENU

## 12 YEARS

### **Entrance**

*Crudités **or** Serrano*

### **Dishes**

Butcher-style chopped steak\*  
***or** fish of the moment\**

*\*accompagniments of the moment*

### **Dessert**

*2 scoops of ice cream  
**or**  
fresh fruit salad*

