



MENU

OUR FORMULAS

Gourmet Menu : 33€

Entrance + Dish + Dessert

Friand Menu : 25€

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

Single dish : 19€

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

Iberian Plate

Lomo, chorizo, ham (+5€)

**Medallions of duck foie gras from
"Ferme de Jean Sarthe" with Armagnac
and Espelette pepper**

Red onion confit, toast (+5€)

Landes salad "Lou Caçairot" style

*Medallion of foie gras on toast,
homemade duck gizzards, homemade
smoked duck breast,
country ham, roasted pine nuts, corn,
asparagus*

Squid casserole

parsley with Espelette pepper

Beet Salmon Gravlax

Fresh herbs sushi style



DISHES

Grilled Iberian pork “pluma”,
Barbecue sauce

**Piece from the butcher of the
moment (contact us),**
Bordelaise sauce

Duck Tournedos,
port reduction

Rossini-style tournedos (+5€)

Fish (depending on availability),
pepper coulis, olive oil and aromatic
herbs

Landes salad “Lou Caçairot” style
*Medallion of foie gras on toast,
homemade duck gizzards, homemade
smoked duck breast,
country ham, roasted pine nuts, corn,
asparagus*

All our dishes are accompanied by
vegetables of the moment



DESSERTS

Slate of South-West cheeses, black cherry jam, mesclun of salad and toast

Ossau Iraty, Bleu des basques, cow's cheese

Trianon Chocolate Praline

Custard, salted butter caramel

Lemon tart revisited

Lemon cream, Italian meringue,
hazelnut-almond crumble,
stick with meringue

Crème brûlée

with Bourbon vanilla

Ice cream cup 2 artisanal scoops

“Un bain au Chocolat” Dax

Sorbets: lemon, raspberry, passion fruit

Ice creams: vanilla, salted butter
caramel, rum raisin, Armagnac prunes,
“Cazelle” madeleine from Dax.



CHILDREN'S MENU

12 YEARS

Entrance

*Crudités **or** Serrano **ou** Basque Pâté*

Dish

*Piece of beef **or** fish fillet
with pasta **or** sauteed potatoes*

Dessert

*2 scoops of ice cream
or
fresh fruit salad*

