

Starters

Home-made fish soup	13.50 €
Grated cheese, rouille sauce, garlic croutons.	
Duck foie gras mi-cuit	25.00 €
Toasted brioche.	
• Suggestion : a glass of Vendanges Tardives Tokay.	4.50 €
“Chez Pierre” kitchen garden	18.50 €
Composition of seasonal vegetables, Sorbet of Jerusalem’s artichoke smoked over vine shoots.	
Seared octopus, celery and grilled hazelnuts	21.50 €
Chestnut cream soup and foie gras foam.	
Crispy beef cheek, cepe mushroom cream with coffee	22.00 €
Celery and butternut squash.	
Sashimi platter.	23.00 €
Fine slices of raw fish.	
Japanese platter (13 slices).	22.00 €
A selection of sushi, maki and sashimi.	
• Suggestion : glass of Oroya blanc (Sushi • Wine)	6.00 €

Moulin de la Cassadote Caviar Ebène
30g tin. 98.00 €
with Maître Bordier’s butter
and warm potatoe


Le Caviar par excellence

Fish

Squids a la plancha with poivrade artichoke,	33.00 €
Paimpol beans cream, Bigorre lard and Jerusalem’s artichoke crisps.	
Roast cod, cauliflower cream and salsify fritters.	34.00 €
Tangy carrott juice.	
Large Atlantic Sole	44.00 €
Grilled or meunière.	
Sea scallops with fried parsnip,	34.00 €
Artichoke condiment, mango and red onion pickles, shellfish mousse.	
Chirashi with panko prawns.	32.00 €
Thinly sliced raw fish served with sushi rice.	

Meats

Royal Pie	78.00 €
Roasted Pigeon and Foie Gras, Vegetables of the season. For two persons	
Large grilled entrecote steak, fresh-cut chips.	32.00 €
Seared Iberian pork ribs	35.00 €
Oven baked red kuri squash & Polenta “Grand Roux” from the Idiartia Farm with mushrooms.	
Sautéed Sweetbreads	39.00 €
Macaroni with salsify and hazelnut butter, celery stick with lemon confit, whole milk foam infused with hay.	
Duck breast with spiced honey.	31.00 €
Potato cake with Comté cheese.	
• Supplement Rossini (Escalope of pan-seared foie gras)	12.00 €
Fresh-cut beef tartare	26.00 €
Fresh-cut chips.	
Grilled skirt steak.	27.00 €
Béarnaise sauce and Fresh-cut chips.	
Prime rib of beef	78.00 €
For 2 persons - approx 1kg100.	

List of allergens available on request

Plate of Tapas	
The four . . .	10.00 €
The eight. . .	18.00 €
The twelve . .	25.00 €
The sixteen . .	34.00 €

Plate of ham	
“Ibérico - Pata Negra”	
Drying 30 months	20.00 €

On the Boards
The chef’s suggestions

Seafood

As we are reliant on the Winds and the Tides,
please excuse us if certain products are missing.

Platters

The Seafood Platter.	60.00 €
Oysters, shellfish, crab, Dublin Bay prawns, prawns, whelks, winkles	
The Cooked Seafood Platter	58.00 €
Crab, Dublin Bay prawns, prawns, whelks, winkles	
The Royal Platter with Half a Lobster	88.00 €
Oysters, shellfish, crab, Dublin Bay prawns, prawns, half a lobster, whelks, winkles	
The Cooked Royal Platter with Half a Lobster	84.00 €
Half a lobster, crab, Dublin Bay prawns, prawns, whelks, winkles.	
The Oyster Opener’s Plate	38.00 €
Oysters, shellfish, Dublin Bay prawns, prawns, whelks, winkles	

Oysters

“Les fines” Arcachon 3B	
Nº2 : • The six16.00 €	Nº3 : • The six15.00 €
• The nine21.00 €	• The nine20.00 €
• The twelve . . .29.00 €	• The twelve . . .28.00 €

Specials

Gillardeau	Ostra Régal
Nº4 : • The six23.00 €	Nº3 : • The six24.00 €
• The nine33.00 €	• The nine34.00 €
• The twelve . . .44.00 €	• The twelve . .46.00 €

Mixed taster plate

- 3B - Gillardeau - Ostra régál - Oyster of the day -
• The eight29.00 €
• The twelve39.00 €

With

Grilled Sausage	4.00 €
Country-style terrine with Espelette pepper (90gr)	7.00 €
Plate of fresh-cut chips	6.00 €

Seafood and shellfish

Raw Spanish mussels.	12.00 €
Dog cockle	10.00 €
Clams	19.00 €
Plate of whelks and mayonnaise	21.00 €
Winkles	13.00 €
Prawn platter	24.00 €
Pyramid of Langoustines in Mayonnaise	27.00 €
Crab in Mayonnaise	25.00 €
Half Lobster or half spiny lobster Bellevue	36.00 €
Whole Lobster or spiny lobster Bellevue	72.00 €

Children’s Menu	15.00 €
• Fish or Meat with side	
• 2 scoops of ice-cream or crepe with sugar	

Homemade desserts

“Our desserts are made using VALRHONA chocolate”	
Ossau Iraty plate.	11.00 €
«AZKORRIA» traditional ewe’s cheese with black cherry jam.	
Gourmet coffee or tea.	14.00 €
Assortment of five mini-desserts	
Large profiteroles	12.00 €
Vanilla ice-cream, hot home-made chocolate sauce.	
Bourbon vanilla crème brûlée,	10.00 €
Served with a sweet treat.	
Caramelized millefeuille & hazelnut cream	15.00 €
Stewed oranges and grapefruit sorbet.	
Chocolate-coffee Oabika and soaked cocoa biscuit	15.00 €
Nyangbo cream and crispy cocoa nibs, caramel and choco-latte ice cream.	
Roast pineapple	15.00 €
Coconut ravioli with muscovado sugar, pineapple sorbet with yuzu and cardamom.	
Irish Coffee (Jameson)	13.00 €

Ice-creams

«Traditionally made by an ice cream master»

Dame Blanche	11.00 €
Bourbon vanilla ice-cream, hot chocolate, chantilly cream.	
Poire Belle Hélène	11.00 €
Bourbon Vanilla ice cream, pear, hot chocolate, chantilly cream.	
Pêche Melba	11.00 €
Bourbon Vanilla ice cream, peach, red fruit coulis, chantilly cream.	
Café Liégeois	11.00 €
100% Arabica Coffee ice cream, coffee coulis, chantilly cream.	
Chocolat Liégeois	11.00 €
Valrhona Chocolate ice cream, hot chocolate, chantilly cream.	
Antillaise.	11.00 €
Rum raisin ice cream, passion fruit and coconut, banana, chantilly cream.	
Colonel Bowl	13.00 €
Lime sorbet, Vodka.	
Williamine bowl.	13.00 €
Pear sorbet, Poire William.	
3 scoops ice cream bowl	7.50 €
Sorbet or ice cream of choice.	

SUSHIbar



Japanese platter (13 slices)	22.00 €
Assortment of Sushi, Maki and Sashimi	
Japanese tasting	
Assortment of Sushi, Maki and Sashimi	
• 1 person (32 pieces)	39.00 €
• 2 persons (64 pieces).	72.00 €
Suggestion : glass of Oroya blanc (Sushi•Wine)	6.00 €

Menu devised and implemented by
- Olivier Pemerte “Chef de Cuisine” -
and
- Christophe Rouquette “Chef Pâtissier” -

