



LE PIN DES LANDES

On ne voit en passant par les Landes désertes,  
Vrai Sahara français, poudré de sable blanc,  
Surgir de l'herbe sèche et des flaques d'eaux vertes  
D'autre arbre que le pin avec sa plaie au flanc,

Car, pour lui dérober ses larmes de résine,  
L'homme, avare bourreau de la création,  
Qui ne vit qu'aux dépens de ceux qu'il assassine,  
Dans son tronc douloureux ouvre un large sillon !

Sans regretter son sang qui coule goutte à goutte,  
Le pin verse son baume et sa sève qui bout,  
Et se tient toujours droit sur le bord de la route,  
Comme un soldat blessé qui veut mourir debout.

Le poète est ainsi dans les Landes du monde ;  
Lorsqu'il est sans blessure, il garde son trésor.  
Il faut qu'il ait au cœur une entaille profonde  
Pour épancher ses vers, divines larmes d'or !

—

*Théophile Gautier*

The “Belles du Marsan” white asparagus, just like a “Madeleine de Proust”...  
*as a carpaccio served onto the crab that was grilled in its shell, shredded liquorice,  
sabayon perfumed with saffron growing on the Auvergne Volcanoes*

*or*

Green Caviar / Black Caviar...

*when the “Lagrimas” peas from Getaria is being derisive towards the Kristal caviar from lake Qiandao,  
“Koktxas” with hake slightly flamed on the binchotan, egg yolk with miso, “Pil Pil” sauce  
(suppl. 55 Euros)*

Duck foie gras sorted by Robert Dupérier in Les Landes...  
*just confit with Timur pepper and served as a terrine, beetroot chutney with Jérez vinegar,  
candied rhubarb, crispy leaves bush*

Because classics never disappoint... the green asparagus from Didier Ferreint in Mallemort...  
*cooked in a puff pastry with “Pattes rouge” crayfish and wild morel mushrooms,  
crustacean jus reduction and Arbois vin jaune sauce*

The indispensable blue lobster with Tandoori...  
*carrot and citrus fruits mousseline,  
Lampong pepper reduction with fresh coriander and beurre noisette*

From Saint-Jean de Luz, the large Red Mullet...  
*Simply roasted on the skin, fennel from Patricia Dondaine cooked in its oil,  
breadcrumbs with the mullet’s liver, powerful reduction of a soup*

Pigeon from Magescq just like a Spring brease in Kyoto...  
*cooked in a young cherry blossom leaf, peas from Provence and Kiwis from Adour with Sakura flower,  
Salmis sauce perfumed with the pea pods*

*or*

Wagyu beef Grade 5 beef from Gunma Prefecture in Japan...  
*the fillet is grilled in the fireplace... shabu shabu with strips cut into the ribs...  
young parsnips roasted with the perfumes of coffee, beef jus with fermented pepper  
(suppl. 85€)*

Matured Ardi Gasna from Urkulu Valley...  
*selected by Béñat, our cheese maker in Saint-Jean de Luz,  
jam of big black cherries from Itxassou*

The Ciflorette Strawberry from Thibault Piques in Carpentras...  
*some are simply fresh, others in a marmalade with elderflower or prepared like a jam from ‘Vieux Garçon’  
chantilly cream and granita flavoured with eucalyptus, Propolis ice cream, thin croustade tuile*

The surprising association between chocolate and confit Pimientos del Piquillo...  
*Colombian chocolate from Nicolas Berger as a crèmeux  
walnut biscuit and praline, chipotle condiment, chocolate/chipotle sorbet, crispy arlettes*

*or*

The baba, our signature dessert...  
*soaked in the Darroze Armagnac of your choice, kiwi from Adour seasoned with a fennel vinaigrette  
kiwi sorbet, toasted fennel seeds and Madagascar vanilla Chantilly  
(suppl. 18€)*

250€

*A six-course tasting menu is available at 195€  
which excludes the green asparagus, the lobster and the Ciflorette strawberry  
Matured cheese from the Basque country selected by Béñat... (suppl. 22€)*