



LE PIN DES LANDES

None other tree we see, crossing the desert Landes,
True French Sahara, dusted of white sand,
Emerging amongst dry grass and green water pools
But the majestic pine, a notch in its flank,

Indeed, to steal from it its tears of resin,
Man, greedy tormentor of the Creation
Who only lives to the expense of the one he murders,
In its hurt trunk opens a large cut!

Without sparing its blood flowing drip by drip,
The pine pours its balm and its effervescent sap,
And stand always straight on the edge of the road,
Like an injured soldier willing to die on its feet.

That is how the Poet stands in the Landes of the world;
Unharméd, he keeps its treasure
And only when its heart is slashed
He pours his verses out, divine tears of gold!

—

Théophile Gautier

Mallemort green asparagus from Didier Ferreint...
with red mullet and whelk, fish mayonnaise

or

Green caviar/ black caviar...
*when lagrimas green peas from Getaria meet the Kristal caviar of the thousand island lake
hake kokotxas grilled on the binchotan
pil pil sauce
(suppl. 55 Euros)*

The must-have... duck foie gras from Les Landes selected by M. Duperier...
*poached in a white beer then served in a terrine,
chutney made of rhubarb from Mathieu Vermes, puffed barley*

Green peas from Provence...
*served with a green curry paste, wild garlic and strawberries
agnolotti filled with sheep milk cheese, finished with "green" olive oil from Piemont,
pea pods broth*

The indispensable blue lobster poached in espelette pepper butter...
*with a crust of bottarga, asparagus juice lightly fermented
with seaweed butter from Bordier house*

The line-caught hake from Luzien boat...
*confit "à la nacre" with duck fat
artichokes, confit pearls onions and fried capers
bagna cauda sauce*

"Axuria" Pyrenees milk-fed lamb with tandoori spices...
*the rack is roasted « à la rognonnade », the chuletilla is grilled on the barbecue,
carrot and citrus mousseline,
Lampong pepper reduction, fresh coriander*

or

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

Matured Ardi Gasna by Jean-Bernard from Urkulu, finely grated over cherry jam...
*selected by Beñat, our cheese maker in Saint-Jean de Luz,
jam of big black cherries of Itxassou*

Ciflorette and wild strawberries like a taste of childhood...
*agastache sorbet, italian meringue,
strawberries and rose juice, blaze with blanche Armagnac*

The combination of the chocolate from Nicolas Berger and the buckwheat...
*peruvian chocolate crémeux, buckwheat ice cream
cocoa arlette brioche
buckwheat honey and oabika reduction glazing*

or

The baba, our signature dessert...
*soaked in Darroze Armagnac of your choice
and with blood oranges and carrots, flavoured with saffron
grilled almond chantilly
(suppl. 18€)*

225€

*A six-course tasting menu is available at 175€
which exclude the green peas, the lobster and the strawberries*

*Matured cheese from the Basque country selected by Beñat...
(suppl. 22€)*