

## STARTERS

Cep cream, “oeuf parfait” and chestnut chips	18€
Celery remoulade with horseradish, lovage, and smoked Aquitaine trout	19€
Pig’s trotter croustilles, gribiche sauce, and mixed herbs salad	19€
Marinated meagre with citrus, brown mushroom shavings, hazelnuts, and coriander	21€
Pâté en croûte with foie gras and pickles	23€

## THE KITCHEN GARDEN BASKET

Creamy butternut risotto, Médoc hazelnuts, and Ossau-Iraty cheese	30€
Open ravioli with heirloom vegetables and parsley	30€

## THE FISHERMAN’S CREEL

Line hake with ancient grains, carrot leaves and black lemon jus	32€
Cod fish with mashed iodized cauliflower, and langoustine bisque	35€

## THE BUTCHER’S BLOCK

Grilled chicken supreme, mushrooms, onions, and parsnip purée with supreme sauce	35€
Christian Parra’s black pudding parmentier	36€
Grilled duck breast, pumpkin, orange, and spiced jus	37€
Matured rib of beef, potatoes and “maître d’hôtel” butter (for 2 pers.)**	130€

## CHEESES & DESSERTS

Matured cheeses from our region	15€
Poached pear, spiced biscuit, and roasted vanilla	14€
Cardamom panna cotta with citrus and orange sorbet	15€
Bordeaux rum baba	15€
Molten chocolate cake with cocoa ice cream and tonka bean	16€
« Brioche » French toast with caramel and vanilla ice cream (for 2 pers.)	33€

*\*\* 30€ additional per person on half board menus and on vouchers*

## TERROIR WINES

### White Wines

15cl 1,5 l

#### AOC Pessac-Léognan

Les Hauts de Smith	2021	29€	225€
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### Red Wines

#### AOC Pessac Léognan Rouge

15cl 75cl

Le Lièvre	2021	11€	60€
Le Petit Haut Lafitte	2017	13€	65€
Les Hauts de Smith	2020	22€	95€