

## STARTERS

Warm local white asparagus with wild garlic sabayon	17€
Pig's trotter cromesquis, gribiche sauce, and mixed herbs salad	19€
Melt-in-the-mouth leek heart, ravigote sauce, and trout eggs from Moulin de Caouley	19€
Marinated meagre with citrus, shavings of hazelnut brown mushrooms and coriander	21€
Pâté en croûte with foie gras and pickles	23€

## THE KITCHEN GARDEN BASKET

Swiss chard and hazelnut risotto, sheep's cheese, and mustard sprouts	30€
Open ravioli with spring vegetables and herbal cream	30€

## THE FISHERMAN'S CREEL

Line hake with ancient cereals, carrot tops, and black lemon-infused jus	32€
Roasted cod, traditionally cooked spelt, and watercress sauce	35€

## THE BUTCHER'S BLOCK

Slow-cooked veal breast with mild spices, artichokes with fresh coriander, and braising jus	35€
Rack of lamb, spinach, and broccoli with thyme and candied lemon jus	39€
Christian Parra's black pudding parmentier	37€
Matured rib of beef, potatoes and "mâitre d'hôtel" butter (for 2 pers.)**	130€

## CHEESES & DESSERTS

Rhubarb and fromage blanc vacherin	14€
Matured cheeses from our region	15€
Cardamom panna cotta with citrus and orange sorbet	15€
Vanilla tonka mille-feuille	15€
Chocolate soufflé tart with cocoa ice cream	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€

Red Wines		15cl	75cl
AOC Pessac Léognan Rouge			
Le Lièvre	2021	11€	60€
Le Petit Haut Lafitte	2017	13€	65€
Les Hauts de Smith	2020	22€	95€