

UNE CUISINE

Naturaliste

INTEMPORELLE ...

Retour des champs – amuse-bouche, starter, main, dessert & petits fours – 190 €

Jour de fête – amuse-bouche, 2 starters, main, dessert & petits fours – 230 €

Palais enchanté – amuse-bouche, 2 starters, 2 mains, dessert & petits fours – 260 €

Freshly Baked Brioche with Herbs
Garden Broth Sherbet



Home-Made Duck Foie Gras Smoked in Aromates
Peppery Aspic
Black Truffle Toast

•
Splendid White Asparagus and Wild Leek on the Embers
Sorrel & Nettle Tempura
Cockel Aioli

•
Tsarina Egg with Caviar, Dressed in the Shell
Chaud Froid of Potato, Seafaring Soldiers

•
Gamberoni Seared on Salt
Urchin & Red Mullet Silky Mousse with Bordeaux Wine
Red Scale Biscuit

•
Soft Pillow of Morrels, Truffle and Wild Mushrooms
A Grand Classique



Beautiful Pyrénées Trout « in Papillote »
Lime and Potato Broth, Young Vegetables

•
Sole A la Royale
Caviar Buttery Sauce
«Jewel» Young Potatoes

•
Lobster, Lightly Smoked in the Hearth
Country-Style Sweet Onion
(10 € extra)

•
Wood Fired Beef & Foie Gras
Penja Pepper Marinade
Pommes Soufflées

•
A la Royale Meatpie of Pigeon and Duck,
Cherries & Perfect Juice

•
Chalosse Opulent Guinea Fowl Roast in the Fireplace
Garden Gnocchi & Wild Herb Cream

**Exceptionnal Cheeses
(20 € extra)**



**EXQUISITE ENTREMETS
FROM TIMES GONE BY**

**Silky Garden Crêpe
with Eugénie Strawberries & Lemon Zest**



**White Peach on Verbena Ice Cream,
Coulis of Eugénie Raspberries**



**Marquis de Béchamel Soft Cake,
with Melted Rhubarb Ice Cream**



**Sumptuous Chocolate Millefeuille, Salt & Pepper
Bittersweet Chicory Sabayon**



**Meringue Gossamer of Vanilla
and Redcurrant**



**The Tree of Delights
«One Bite» Treats**

July 2020