



**All our dishes
are homemade**



CHILDREN'S SET MENU

Cream of chestnut soup
Noire d'Astarac chicken fricassé
OU Ling loin
and mashed potatoes
Chocolate molten cake and ice cream
«Les Petits Fruits» cordial

— 21, 00 € —

Please ask for our list of allergens. Service charge included.

FIND OUT MORE ABOUT THE

LOCAL PRODUCERS

★ WE WORK WITH ★

- 1 Noir de Bigorre pork
📍 *Louey (65)*
This pure-bred pig from the central Pyrenees boasts an exceptional heritage and roams freely in its native Bigorre.

- ★ Sica Pyrénéenne meat
📍 *Tarbes (65)*
Sica Pyrénéenne is a specialist traditional butcher's in the Hautes-Pyrénées, offering quality meat from a completely controlled supply chain.

- ★ Maison Rougié duck foie gras
📍 *Maubourguet (65)*
A unique heritage creates an exceptional delicacy.

- 2 Pyrenean Trout
📍 *Lau Balagnas (65)*
Pyrenean trout is produced according to sustainable and integrated methods that are respectful of the environment. An exceptional product from sustainable aquaculture practices.

- 3 Organic Madiran Mushrooms
📍 *Madiran (65)*
Organic Madiran mushrooms are collected by hand and produced according to organic farming practices. Produced locally with a priority of quality over quantity.

- ★ Wine from the Caves Baxellerie
📍 *Tarbes (65)*
Since 1947, Caves Baxellerie has been offering a wide range of wines, champagne, spirits and eaux-de-vie. From prestigious vintages to small-scale producers, there's something for everyone.



- 4 Ferme de Sayous cream
📍 *Lourdes (65)*
Organic raw milk that is rich in Omega 3 and GMO-free, produced directly on the farm. The cows' nutritional diet guarantees the exceptional quality and authentic flavour of the farm's cheese and other dairy products.

- 5 Ors Na Bruma Pastis and Liqueurs
📍 *Aucun (65)*
At the heart of Val d'Azun, the farm-distillery produces liqueurs and hydrolats the traditional way, using organic plants and fruit. The best of the mountains, distilled with passion.

- ★ Olisol
📍 *Auriébat (65)*
Cold-pressed sunflower oil, 100% local and additive-free. A sun-kissed taste for your dishes.

- ★ L'Odyssée d'Engrain
📍 *Cizos (65)*
A production of artisanal and organic pasta made from ancient wheat, for a healthy local diet.

- ★ Lou Belot
📍 *Ossun (65)*
A dairy farm with cheesemaking and direct sales.



- ★ Verdier-Matayron peanuts
📍 *Heres (65)*
Délices du Piarrot by Verdier-Matayron. An organic farm producing quality, local products, including peanuts that are roasted on-site.

- ★ Pyrenean saffron
📍 *Nistos (65)*
Saffron du Vieux Logis is grown in Nistos at an altitude of 700 m, by Isabelle Lecornu. Exceptional saffron, grown the traditional way.

- ★ « Les Petits Fruits » liqueurs and cordials
📍 *Campan (65)*
Locally crafted products of Bigorre. Local fruit is transformed into jam and liqueurs. Visit the shop and garden.



- ★ GAEC Ferme Mondine
📍 *Lombia (64)*
Exceptional eggs from free-range hens that are fed on GMO-free cereals grown on the farm.

- ★ Béarn Chili Peppers from Maison Malnou
📍 *Lescar (64)*
Since 1948, the Malnou family has been growing Béarn chili peppers the traditional way. A family-run business at the heart of the Pyrenees where age-old know-how is passed down from one generation to the next.

- ★ Peta Milhoc
📍 *Bezeril (32)*
Quite literally meaning 'popcorn' in Gascon dialect, the new 100% French popcorn from Natais. Grown and produced in the south-west of France for over 30 years now, this product offers a unique taste and supports local farming practices.

- ★ L'Etuverie
📍 *Cadeilhan (32)*
Organic black garlic produced in Gascogne. Artisanal production using carefully selected garlic.



- ★ Prunier Manufacture
📍 *Riscle (32)*
Founded in 1991, Prunier raises sturgeon whose meat and caviar are famous for their outstanding quality; the products are high in omega-3 and greatly appreciated by food connoisseurs.



- ★ Vinegars from the Domaine de l'Airial
📍 *Lagraulet-du-Gers (32)*
Organic balsamic and wine vinegars, produced in Gascogne. Vinegars aged in barrels, vintages, all made using grapes from the estate.

- ★ France Sapin BIO
📍 *Belloc (09)*
Products made from organic pine such as honey, cordial, vinegar, pine shoots and essential oils made from pine trees that are grown organically in the Pyrénées Ariégeoises.

- ★ Truffières de Filhol
📍 *Alairac (11)*
The Pays Cathare black truffle is a treasure that is grown with passion in Aude, and renowned by chefs across the globe.

- 6 Alexandre De Souza Ferme Larqué fruit and vegetables
📍 *Assat (64)*
Organic, HVE-certified (high environmental value) vegetables grown according to the seasons in Assat, Pyrénées Atlantiques.

- ★ Farm-raised poultry from the Ferme Marcotte
📍 *Ger (64)*
At the heart of the Pyrenees, Florence and Aurélien breed free-range chickens that are fed on the farm's cereals, producing authentic and tasty meat.



- ★ Oulibo
📍 *Bize (11)*
Oulibo is an olive oil production cooperative, renowned for traditional know-how in producing and selling top-quality olives and olive oil since 1942.