

STARTER + MAIN OR MAIN+ DESSERT	STARTER + MAIN + DESSERT
— 47,00 €* —	— 52,00 €* —

* Food and wine pairing from our collection: €18
2 glasses of wine (120 ml) and 1 liqueur (40 ml)

STARTERS	MAIN COURSES
 Prawns from “Eauzons farm” marinated in lime, trout gravlax from Lau Balagnas Buttery brioche, mango and avocado tartare, citrus vinaigrette, calamansi sorbet	 Scallops and monkfish fillets Sweet potato puree with orange, candied sweet potato, sea Urchin Roe Cream
Semi-cooked Foie Gras with Candied Ginger	Bigorre Black Pork Loin Cromesquis of lamb tenderloin with chorizo, with a rich jus, chestnut purée, and Jerusalem artichokes
 Creamy Organic Mushroom Soup from Madiran Perfect egg from “Coustère farm”, Bigorre Black Pork belly, pieces of hazelnut, fresh truffles	 Deer Paving Stone from the Pyrenees Pears poached in Madiran wine, with cinnamon and licorice sauce, served with chestnut and Jerusalem artichoke purée
 100% Carrots Curried mashed potatoes, baby carrots roasted with Rapadura sugar, ginger fondant, carrot ice cream, pickles, carrot top pesto.	 Tarbais Bean Stew Vegetable sausage alternative
DESSERTS	
 Chocolate Napoleon Whipped ganache “Régalis” by Dominique Bouchait, pear sorbet, walnut cake	 The Peanut Peanut mousse, dulcey cream, peanut biscuit, peanut gelato
Spiced Chocolate declension Dark chocolate 80% with Malnou chili, dulcey with fleur de sel, Dark chocolate 80% with candied ginger, White chocolate with Java long pepper, chocolate biscuit assortment	 Winter garden Carrot cake, vanilla rutabaga cream, Jerusalem artichoke and ginger pear confit, passion fruit and mango sorbet, seasonal vegetable crisps, violet gelée

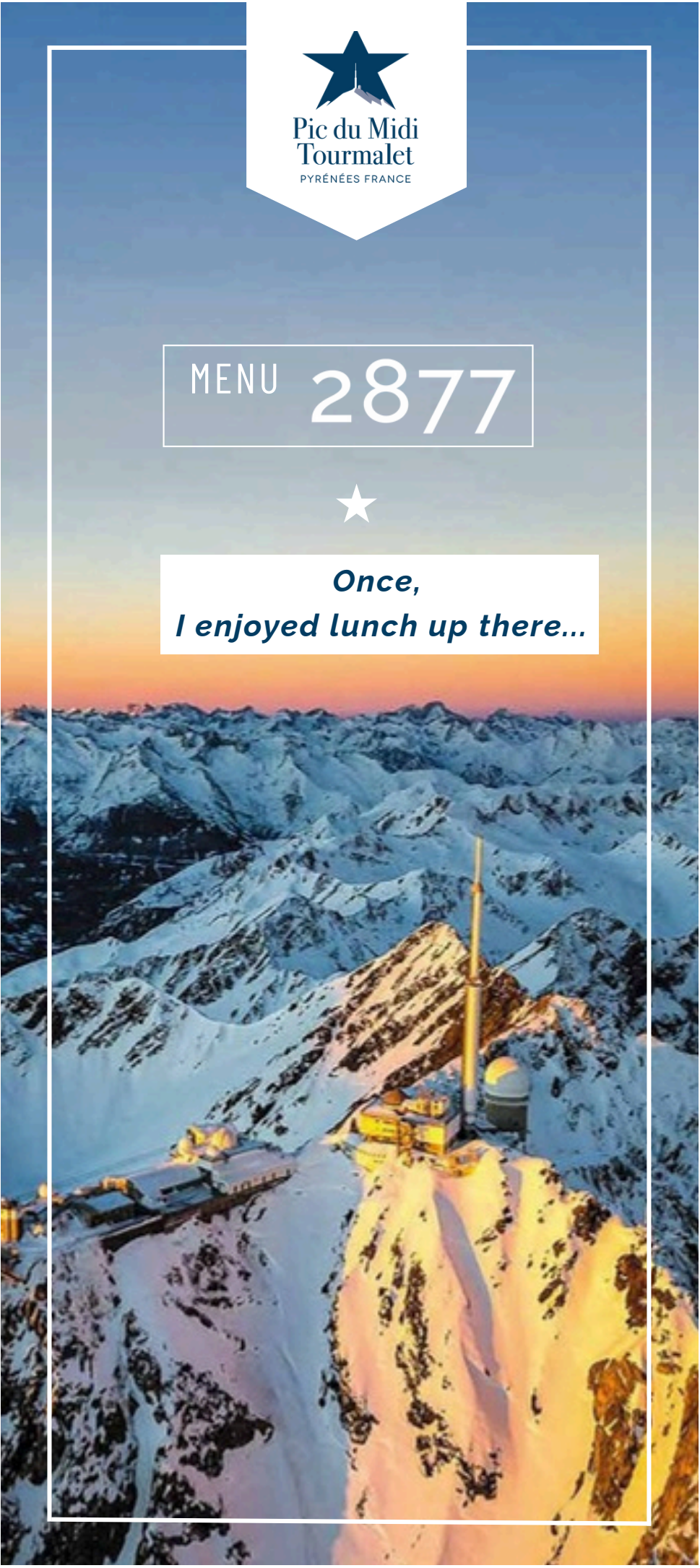
 The chef's specials

 Plant-based dish



ENJOY !

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All ours dishes
are homemade



PETIT GOURMET
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KID'S MENU

Creamy Organic Mushroom Soup from Madiran

Astarac Chicken Blanquette
OR
Cod with Lemon Sauce
Smashed Potatoes

Molten Chocolate Cake
OR
Grandma's Rice Pudding

Choice of Syrup

— 21,00 € —

In case of allergies, please consult our list available upon request.
Prices include service.

DISCOVER THE REGIONAL PRODUCERS PARTNERS

1 Porc Noir de Bigorre Louey (65)

An exceptional heritage of the central Pyrenees, this purebred pig thrives in its native region of Bigorre.

2 Noire d'Astarac Bigorre (65-32)

Premium quality free-range poultry, derived from a local breed raised in open environments and fed with cereals. It exemplifies the traditional craftsmanship of Gascony and offers meat with an authentic flavor.

3 Foie gras de Canard Maison Rougié

Maubourguet (65)
A distinctive, time-honored proficiency for an extraordinary dish. A product of superior quality, obtained from ethical agricultural practices.

4 Truite des Pyrénées Lau Balagnas (65)

Nurtured with an appreciation for the environment, Pyrenees trout is cultivated sustainably and ethically. This exceptional product emerges from conscientious aquaculture practices.

5 Champignon BIO de Madiran

Madiran (65)
Hand-picked, organic fungi Madiran products are manufactured in accordance with established standards. Organic agriculture. Local production with an emphasis on quality to the quantity.

6 Vins Caves Baxellerie Tarbes (65)

Since 1947, Caves Baxellerie has provided an extensive array of wines, champagnes, spirits, and eaux-de-vie. From esteemed vintages to boutique estates, there is a selection to suit every palate.



4 Crème Ferme de Sayous

Lourdes (65)
Organic raw milk, abundant in omega-3 fatty acids and free from genetically modified organisms, sourced directly from the farm. Meticulous feeding of the cows ensures the superior quality of cheeses and other dairy products characterized by authentic flavors.

5 Pastis et Liqueurs Ors Na Bruma

Aucun (65)
Nestled in the Val d'Azun, the farm-distillery crafts artisanal liqueurs, digestifs, and hydrosols from organic plants and fruits. The essence of the mountain, refined with dedication.

6 Jean-Paul HERAU Bordères sur l'Echez

Premium organic sunflower and rapeseed oil featuring a delicate and distinctive aroma.

6 Ferme d'Eauzons Aux-Aussat (32)

An aquaponic farm integrates shrimp farming with vegetable cultivation within a closed-loop system. This ecological approach promotes the production of fresh and healthy food.



6 Cacahuète Verdier-Matayron Heres (65)

Les Délices du Piarrot is Verdier-Matayron, an organic farm that provides local, high-quality products, including peanuts roasted on-site.

6 Maison Samalens Laujuzan (32)

A distinguished Armagnac producer introduces its Tchankat Bourbon. This exceptional Gers whisky is meticulously aged to develop rich and complex aromas.

6 L'Arrieulat - Thé des Pyrénées Argelès-Gazost (65)

The first tea plantation, established in the heart of the Pyrenees in 2018, employs artisanal agro-ecological practices. Yellow tea from the Pyrenees is a fermented and roasted green tea derived from the branches of the tea plant.



6 Ferme de la Coustère Pouzac (65)

Exceptional eggs from free-range hens nurtured under sustainable agricultural practices, underscoring a robust commitment to animal welfare.

6 Piments du Béarn Maison Malnou Lescar (64)

Since 1948, the Malnou family has been cultivating Béarn peppers through traditional methods. This family-operated enterprise, situated in the heart of the Pyrenees, upholds a time-honored expertise.

6 L'atelier Pierre Sajous Beaucens (65)

The game from the Pyrenees is presented to you in its most exquisite and tender form, featuring venison steak. Savor a premium cut of meat chosen for its succulence, obtained through ethical hunting practices. Premium meat, regulated drying, artisanal expertise.



6 Fruits et Légumes Alexandre De Souza Ferme Larqué

Assat (64)
Organic vegetables cultivated in accordance with seasonal cycles, HVE certified, grown in Assat in the Pyrénées Atlantiques.

6 Produits de la mer Poissonnerie Thomas Olano Saint-Jean-De-Luz (64)

Fishmonger in St-Jean-de-Luz, providing a daily supply from the fish markets of the French and Spanish Basque Country, specializing in bluefin tuna, hake, shellfish, and crustaceans.



6 Dominique Bouchait Cadeilhan (32)

A dedicated master cheesemaker for 30 years and a Meilleur Ouvrier de France (Best Craftsman of France) since 2011, he merges tradition with creativity to transform the milk of the Pyrenees into exceptional cheeses, which authentically reflect his expertise and terroir.

6 L'étuverie Cadeilhan (32)

Organic black garlic crafted in Gascony. Meticulously produced through a stringent selection of garlic.

6 Vinaigrerie Cyril Codina Lagrasse (11)

With over 20 years of experience as a vinegar maker, he explores innovative techniques and expands the boundaries of flavor. Through his creations, he invites you on a sensory journey where tradition and creativity converge.

6 Haricot Tarbais Label Rougae

Tarbes (65)
A culinary gem of the Southwest, it is characterized by its thin skin, tender texture, and subtle flavor, making it perfect for exquisite simmered dishes.

6 Abbaye Notre Dame de Tournay

Tournay (65)
Nestled in the heart of the Pyrenees, it embodies a unique artisanal craftsmanship by producing exquisite fruit jellies with authentic flavors, seamlessly blending tradition with natural indulgence that has been passed down and perfected over generations.

6 Truffières de Filhol Alairac (11)

The black truffle of the Cathar Country: a treasure cultivated with dedication in the Aude, esteemed by chefs worldwide.

6 Oulibo Bize (11)

L'Oulibo is an olive oil cooperative esteemed for its traditional expertise, producing and selling high-quality olives and olive oil since 1942.