



Enjoy !



Tasting
Menu

**Bigorre Black Pork Protected
Designation of Origin**



65€
per person

Menu

Ham slices

Protected Designation of Origin 24 months

Chorizo and bacon croquettes

galabard roll with apples

Organic lentils from Verdier

candied foot, ear, and snout, balsamic vinegar
with Black Pork from Cyril Codina

Chestnut tacos

slow-braised pork loin, chestnut
hummus, crispy fried onions, vegetable pickles

Squid spaghetti

bacon, cream from Sayous, guanciale and aged
Napoleon cheese from Dominique Bouchait (MOF)

Braised beef cheek

black garlic, simmered Tarbais beans and a reduced juice

Truffle featuring a truffle filling

a hazelnut praline core and shortbread infused with bacon



Food & Wine Pairing

Bulles De Laougue .8cl

Atelier Pinenc Cave Plaimont .8cl

Jardin Philosophique Alain Brumont .8cl

Boussacé Argile Rouge Alain Brumont .8cl

Maydie Famille Laplace .4cl

25€
per person