

We hope you  
*Enjoy your meal*  
at the summit

STARTERS	MAIN COURSES
<p>♥ <b>Sturgeon Platter</b> Aquitaine caviar with black lemon sauce, vodka granita 25,00 €</p> <p><b>Astarac Black Chicken Tartare</b> sautéed marinated thighs with soba noodles and crisp vegetables 22,00 €</p> <p>♥ <b>Black Pork Pâté en Croûte</b> with duck foie gras and Astarac black hen, a salad of baby greens ans Trébons onion chutney 20,00 €</p> <p>♥ <b>Smoked Lau Balagnas Trout and Gravlax</b> olive oil shortbread with Blanc Pyrénées fresh cheese, lemon and black lemon sorbet 20,00 €</p> <p>🌱 <b>Seasonal Vegetable Tartlets</b> and its guacamole, spicy bell pepper sauce 18,00 €</p>	<p>♥ <b>Sea bass medallions with Lau Balagnas trout</b> served with mashed potatoes with summer truffles 32,00 €</p> <p><b>Squid tagliatelle</b> red bell pepper sauce and Black Pork chorizo from Rodez 30,00 €</p> <p>♥ <b>Black Pork Medaillon with herbs</b> reduced Gravy, Mashed Potatoes with Summer Truffles 33,00 €</p> <p><b>Lamb fillet from the Hautes-Pyrénées</b> spicy reduced sauce, sun-ripened vegetables and einkorn wheat from l'Odysée 32,00 €</p> <p>🌱 <b>Veggie burger</b> panisse fries 28,00 €</p>

## DESSERTS

<p><b>Insolite</b> Crispy fresh goat cheese with apricot and thyme, ice cream 13,00 €</p> <p>♥ <b>100% Choco</b> Creamy Breton shortbread with gianduja, chocolate, 80% mousse, chocolate tuile with cacao nibs and sorbet 15,00 €</p>	<p><b>Tourte'Pic</b> Tourte des Pyrénées biscuit, vanilla cream, ice cream and blueberry compote 14,00 €</p> <p>♥ 🌱 <b>Le V</b> Kefir with red berries, served with an almond-raspberry financier 13,00 €</p>
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## Tasting Menu



100% Bigorre Black Pork

75€ /  
personne

## Menu

**Black Pork Ham**  
AOP 24 months

### Appetizers

Black pork trotter cromesqui  
Apple blood sausage rolls  
Cyril Codina's Pickled Lentils

**Black Pork Pâté en croûte**  
Astarac Black chicken, Foie Gras

### Tartare

Filet mignon, azelnuts, Armagnac

### Squid tagliatelle

Red pepper sauce, Black Pork chorizo and "Le Rodez" cheese

**Confit pork cheek with black garlic**  
Braised Tarbais beans with reduced sauce

### Pop corn

White chocolate ganache, Black Pork hazelnut praline and Black Prok corn biscuit

25€ /  
personne

## Food & Wine Pairings

Bulles De Laougue .8cl  
Atelier Pinenc Cave Plaimont .8cl  
Jardin Philosophique Alain Brumont .8cl  
Bouscassé Argile Rouge Alain Brumont .8cl  
Maydie Famille Laplace .4cl



**Pic du Midi  
Tourmalet**  
PYRÉNÉES FRANCE

MENU 2877

Once,

*I enjoyed lunch up there...*



# DISCOVER OUR LOCAL PARTNER PRODUCERS



All our dishes  
are homemade



## KID'S MENU

Black Pork Pâté en croûte

Cod with lemon sauce  
OR  
Shredded Bigorre Black Pork  
Mashed potatoes

Chocolate fondant  
OR  
Dessert of the Day

21,00€

If you have any allergies, please consult our list. Price includes service.

1 **Porc Noir de Bigorre**  
📍 *Louey (65)*  
An exceptional legacy of the Central Pyrenees, this is a purebred pig that roams freely in its native region : Bigorre.

★ **Viandes Sica Pyrénéenne**  
📍 *Tarbes (65)*  
A long-standing tradition in the Hautes-Pyrénées, Sica Pyrénéenne offers high-quality meats from a supply chain managed from start to finish.

★ **Foie gras de canard Maison Rougié**  
📍 *Maubourguet (65)*  
Unique, time-honored expertise for an exceptional dish. A product of the highest quality, raised with care.

2 **Truite des Pyrénées**  
📍 *Lau Balagnas (65)*  
Raised with respect for the environment, Pyrenees trout is produced using sustainable and responsible methods. An exceptional product, the result of responsible aquaculture.

★ **Noire d'Astarac-Bigorre**  
📍 *65 - 32*  
Premium free-range poultry from a local breed raised outdoors and fed a grain-based diet. It showcases the traditional expertise of Gascony and offers meat with an authentic flavor.

★ **Vins Caves Baxellerie**  
📍 *Tarbes (65)*  
Since 1947, Caves Baxellerie has offered a wide selection of wines, champagnes, spirits and brandies. From prestigious vintages to small estates, there is something for every taste.



3 **Crème Ferme de Sayous**  
📍 *Lourdes (65)*  
Organic raw milk, rich in omega-3 and GMO-free, sourced directly from the farm. A carefully managed diet for the cows ensures the exceptional quality of the cheeses and other dairy products, which boast authentic flavors.

4 **Pastis et Liqueurs Ors Na Bruma**  
📍 *Aucun (65)*  
In the heart of the Val d'Azun, this farm distillery crafts liqueurs, digestifs and hydrosols using organic fruits and plants. The best of the mountains, distilled with passion.

★ **Vinaigre Cyril Codina**  
📍 *Lagrasse (11)*  
Artisanal vinegar crafted since 2006, free of additives, with patience, expertise and fine ingredients.

★ **L'Odyssée d'Engrain**  
📍 *Cizos (65)*  
Handcrafted, organic pasta from heirloom wheat varieties, for a healthy, locally sourced diet.

★ **Atelier Soba**  
📍 *Rimont (09)*  
A small artisanal workshop dedicated to the traditional production of buckwheat soba noodles using Japanese techniques.



★ **Vallée des deux Sources**  
📍 *Verlus (32)*  
A passionate vegetable grower, he cultivates organic vegetables, herbs and flowers. His farm makes the most of the unique local terroir and the pure river water to offer fresh, authentic produce. A commitment to farming that respects both the environment and flavor.

★ **Safran des Pyrénées**  
📍 *Nistos (65)*  
Grown at an altitude of 700 meters in Nistos, Le Vieux Logis saffron is produced by Isabelle Lecornu. An exceptional saffron, grown using traditional methods.

★ **L'atelier du jus Orange & CO**  
📍 *Toulouse (31)*  
Freshly squeezed orange juice dispenser. A healthy, fresh and sustainable alternative.



★ **Blanc des Pyrénées**  
📍 *Madiran (65)*  
Dairy products made at the foot of the Pyrenees, sourced from responsible, GMO-free farms committed to fair compensation for producers.

★ **Piments du Béarn Maison Malnou**  
📍 *Lescar (64)*  
Since 1948, the Malnou family has been growing Béarn chili peppers using traditional methods. A family-run operation in the heart of the Pyrenees that carries on a time-honored tradition.

★ **Peta Milhoc**  
📍 *Bezeril (32)*  
«Popping corn» in Gascon is Nataïs' new 100% French popcorn. Grown and produced in southwestern France for over 30 years, it offers a unique flavor and supports local agriculture.

★ **L'étuverie**  
📍 *Cadeilhan (32)*  
Organic black garlic produced in Gascony. Handcrafted from carefully selected garlic.

★ **Prunier Manufacture**  
📍 *Riscle (32)*  
Founded in 1991, Prunier raises sturgeon whose meat and caviar are renowned for their exceptional quality ; the products are rich in omega-3 and highly prized by gourmets.

★ **Aquafrais Cannes**  
📍 *Cannes (06)*  
Raised in the open sea in low-density cages and fed a natural diet. A carefully managed French production process that guarantees high-quality meat and a refined flavor.

★ **Jean-Paul HÉRAU**  
📍 *Bordères-sur-l'Échez (65)*  
A small-scale cannery located in Bigorre in a farmhouse dating back to 1830. It preserves the traditional recipes of southwestern France and showcase authentic farming expertise through local products from the Pyrenees.

★ **Truffières de Filhol**  
📍 *Alairac (11)*  
The black truffle of the Cathar region: a treasure cultivated with passion, recognized by chefs around the world.

★ **Oulibo**  
📍 *Bize (11)*  
Oulibo is an olive cooperation renowned for its traditional expertise, which has been producing and selling high-quality olives and olive oil since 1942.



5 **Les Fromagers du Mont Royal**  
📍 *Montréjeau (31)*  
Dominique Bouchait (MOF) carries on a family tradition of cheese-making from the Pyrenees, blending tradition with artisanal precision to create authentic cheeses.



6 **Fruits et Légumes Alexandre De Souza Ferme Larqué**  
📍 *Assat (64)*  
Organic vegetables grown throughout the seasons, HVE-certified and produced in the Pyrénées-Atlantiques

★ **Maison Shinko**  
📍 *Sainte-Terre (33)*  
This artisanal product, born from the collaboration between a Japanese soy sauce master and a couple passionate about local ingredients, combines Japanese tradition with slow fermentation to create unique soy sauces and misos.