



« Terroirs »

140 €

Gourmet stroll to discover the producers and South-West products.

Duck foie gras

Purple artichoke, smoked duck breast fillet, ewe cheese

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Chestnut mushrooms

Puff pastry, yellow wine, Tonka bean

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Fish from St Jean de Luz

Octopus, zucchini flower, piperade

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Pigeon

Kumquat, bio lentils, Cecina

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Kiwi

Mint, tagete citrus fruit

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Pear Williams

Red wine, lin seed, perry

Menu served for the all table

Cheese in extra 18€

Drinks not included

Lunch service from noon to 1.15pm. Dinner service from 7.30pm up to 9.15pm last order

Under the provisions governed by the decree n°2002-1465 in the date of December 17th 2002, the Hostellerie de Plaisance as well as its suppliers guarantee the origins of the bovine meats are from France. All our "homemade" dishes are prepared in our kitchen from raw food products.

Net prices, service included. The allergen list is available upon request

We wish to inform you that a formal dress is required in our gastronomic restaurant*.

***For lunch: flip-flop are not accepted.**

For dinner: Jacket is obligatory for gentlemen (tie not required).

Sportswear, sport shoes, shorts, and flip-flop are not accepted.

