



« Terroirs »

140 €

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

Caviar from Gironde “Sturia”

Baerii, cauliflower, scallops

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Duck foie gras

Purple artichoke, smoked duck breast fillet, ewe milk cheese

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Chestnut mushrooms

Puff pastry, yellow wine, Tonka bean

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Octopus and squid

Rock fish juice, aioli, oxalis

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Pigeon

Kumquat, bio lentils, cecina

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Farandole of cheeses from Aquitaine and elsewhere

Poultry juice, truffle

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Ewe’s milk cheese

Milk jam, geranium, sorbet

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Apple

French Meringue, Izarra, herbs

Menu served for the all table

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.

