

MENU À LA CARTE

STARTERS

Balfegó red tuna belly / pickled and lacto-fermented vegetables / **32**

Cavaillon green asparagus / black shallots and vinaigrette /
olive powder / **30**

Carabinero / avocado and cucumber aguachile /
Monarq Osciètre caviar / **42**

Yellowtail ceviche / guacamole and mojo picón caviar / sea urchin / **29**

Landes white asparagus / almond cream / smoked Cantabrian anchovies /
black tea Kombucha reduction / **30**

COURSES

Whole red mullet roasted in Xipister / bouillabaisse / celery millefeuille /
Cantabrian anchovies / **54**

Braised fish of the day / octopus stew / candied tomatoes and fresh beans /
crispy socca / **58**

Saddle of lamb from Chandossel / smoked artichokes with anchovy butter / citron /
vinaigrette with lamb juice and Cantabrian anchovies / **58**

Mieral's pigeon "Socarrat" / aioli with Hoisin sauce /
tangy shimeji / **52**

Pibil-style roasted cauliflower / green curry / green papaya and mango salad /
lemongrass emulsion / **48**

CHEESES & DESSERTS

Selection of cheeses from the De Bleu cheese dairy! / **21**

Dark chocolate 64% / roasted and salted peanut in textures / **18**

The fried egg / **18**

Gariguette strawberries / 4 herbs sorbet / raspberry tuile / **18**

Moon stones with lemon and black sesame / **18**